



PULSO

2015 CABERNET FRANC LOLOL VINEYARDS

TOTAL PRODUCTION: 229 BOTTLES



VINEYARD

Located in the coastal region of the Colchagua Valley are the vines that give birth to this wine. The region enjoys a Mediterranean climate: 350 mm rainfall per year concentrated in winter, moderate to high temperatures in summer moderated by the breeze that comes from the mountains in the morning and the ocean in the afternoon. It is a small valley surrounded by mountains from which the soils are decomposed granite, in variable depths depending on the slope. There is a distinct loamy-clay texture that provides the wine with its beautiful fruit and structure. Yields: 8 tons/hectare

WINEMAKING

The intention here is to have long alcoholic fermentations to preserve the fruit and with a very gentle extraction to obtain elegant and smooth tannins. To do this, the best tool is to work with native yeasts and to be really careful with the temperatures during fermentation. The grapes are hand picked and hand sorted and the vinification occurs with whole berries. The wine stays in contact with the skins for more than 30 days. Aged 24 months in old barrels. Unfined.

GROWING SEASON

Winter rainfall was a bit more abundant than the previous years and left the soils with a good level of water to start the season. A beautiful and sunny spring was followed by a warm summer with a peak of temperatures around February. The rest of the ripening season was slow and uniform. All these conditions gave way to very well balanced grapes in terms of flavor and acidity. The resulting wine is delicate and elegant structured, excellent acidity and a nose full of gooseberries, blueberries and notes of tobacco and spice. Highly complex and layered. Harvest date: March 24th, 2015.

ANALYSIS

- pH: 3,65
- Titratable acidity: 5,40 g/L
- Alcohol: 13,8%
- Residual sugar: 1,79 g/L
- Bottled: March 22nd , 2017
- Released: Jan 2018