

## CAMINO

### EL JEFE 2014



This wine is a Blend consisting in 68% Malbec, 18% Merlot and 14% Carignan.

Malbec and Merlot come from a small vineyard in the area of Lolol which is located in the coastal side of Colchagua Valley, a very well-known region for red varieties. Carignan is originated in Maule Valley from a very old vineyard (over 70 years old).

All three varieties were fermented in a traditional way: destemmed but not crushed to preserve more fruity characters in the wines, without cold soak (to avoid excess use of energy...ecofriendly ☺) not much extraction to avoid hard tannins and to have an elegant expression.

After 30 days of maceration in average, the wines went to old barrels for 18 months.

The blend shows the freshness of the fruit of Lolol, influenced by a soft breeze present all day during the ripening season. Carignan adds stronger tanins which gives a longer finish to the wine and more structure. Is a wine with a good ageing potential.

The wine shows black fruits, good balance, elegance and persistence.

XIMENA PACHECO

WINEMAKER