

PHILOSOPHY

The careful selection of grapes for our signature wine Pulso leaves us with very high quality lots that we then use to create this Petit Pulso.

This wine shows all the fruit, concentration and versatility of Malbec from the unique coastal area that is Lolol.

WINEMAKING

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. A small portion of Malbec was fermented with stems. We are extremely careful with the extraction to obtain very fine tanins. To do this, the best tool is to work with native yeasts and to have good control of the temperatures during fermentation. Aged in old barrels, Apollo eggs and Flexcubes. Unfined and gross filtration

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 regulated 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 with decomposed granite originated, in variable depths depending on the slope. A loamy-clay texture that provides the wine with its unique floral aromas. Yield: 8 tons/hectare

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 origin to very well balanced grapes in terms of flavor and acidity.

The result was a wine with a delicate and elegant structure, excellent acidity and a nose full of blueberries, figs, and hints of violets. Harvest date: March 17th – 24th
Composition: 94% Malbec – 6% Cabernet franc

PETIT PULSO

*Colchagua Valley
Coast*



ANALYSIS

pH: 3,65

Residual sugar: 1,74 g/L

Titratable acidity: 5,22 g/L

Alcohol: 13,0%