

Colchagua Valley
CHILE

CAMINO BLEND 2023 is an unexpected blend of Merlot, Malbec, and Cabernet Franc from a small vineyard planted on its own roots in the Lolol area (Colchagua Valley).

Choosing a Path means embarking on a journey, an odyssey, or an adventure.

The journey of 2023 inspired me to create a delicate blend of Merlot (78%), Malbec (15%), and Cabernet Franc (7%) sourced from a small vineyard in Lolol, at the heart of the Colchagua Valley.

It was a cool spring season that started with a good moisture level in the soil profile. The summer was warm and dry, with no precipitation. In February, the high temperatures brought the harvest date forward, resulting in all three varieties being picked simultaneously (March 2, 2023), each at optimal maturity.

The grapes, destemmed but not crushed, were vinified in Apollo Eggs and Flexcubes in small batches, without cold maceration to avoid excessive energy use, allowing them to reach fermentation temperatures naturally with the heat of the sun. Native yeasts fermented the wine, reaching maximum temperatures of 28°C, and gentle punch downs ensured a careful extraction. Post-fermentation macerations lasted for about 30 days. The malolactic fermentation also occurred naturally.

The wine was aged for 18 months in neutral barrels and Flexcubes, with a coarse filtration at the end of the process.

This red blend, vinified with minimal intervention, unveils red fruit and floral notes that give way to velvety tannins and vibrant acidity, resulting in an unparalleled balance and finesse.

CAMINO

By PULSO
CHILE

RED BLEND 2023



ANALYSIS

pH: 3,43
Residual sugar : 1,50 g/L
Titratable acidity : 3,74 g/L
Alcohol: 13,5 %