



PULSO
WINES • CHILE

2023 CABERNET FRANC
LOLOL VINEYARDS
TOTAL PRODUCTION: 1.020 BOTELLAS



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: 400 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 Pacific 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-sand texture provides the wine with its unique fruit intensity.

Yield: 8 tons/hectare

Ungrafted

Harvest: manual

WINEMAKING

The grapes were hand-harvested and carefully selected. Winemaking was done with whole berries, and the wine remained in contact with the skins for over 30 days, allowing for a gentle extraction and enhancing mid-palate structure.

The alcoholic fermentation was conducted to preserve the fruit's freshness, with a delicate extraction that results in elegant, silky tannins. Native yeast was used, and temperatures were meticulously controlled throughout the fermentation process.

The wine is aged for 18 months in Apollo Eggs, without clarification and with coarse filtration, to maintain its natural character and expression.

GROWING SEASON

The season started with a cooler spring and higher soil moisture levels compared to recent years. February's high temperatures brought the harvest forward, helping to preserve the wine's signature balance.

These conditions promoted the development of grapes with exceptional balance in both flavor and acidity. The result is a wine of delicate, elegant structure, with outstanding acidity and aromas that evoke currants, blueberries, and subtle hints of tobacco and spices. A wine of remarkable complexity, with multiple layers that invite further exploration.

ANALYSIS

pH: 3,30

Titrateable acidity: 3,92 g/L

Alcohol: 13,5%

Residual sugar: 1,69 g/L

Harvest date: March 2nd, 2023

Bottled: September 13th, 2024

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