



PULSO
WINES • CHILE

2023 MALBEC
LOLOL VINEYARDS
TOTAL PRODUCTION: 1.289 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: 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 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 floral aromas.

Yield: 10 tons/hectare

Ungrafted

Harvest: manual

WINEMAKING

The winemaking process consists of different methods in small batches:

- Native yeasts
- Long post alcoholic fermentation macerations
- Traditional vinification with whole berries
- Whole berries + 30% reincorporated stems
- Whole berries macerated in Flexcubes for more than 120 days
- Cabernet franc fermented as whole berries
- Aged 18 months in old barrels and Apollo Eggs that allow micro-oxygenation
- Unfined and gross filtration

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. The use of various winemaking techniques adds much of the complexity that defines this wine. This vintage is especially noted for its vibrant red fruit aromas. Its remarkable natural acidity enhances its gastronomic versatility, making it the perfect pairing for a wide array of culinary dishes. Pulso 2023 includes 10% Cabernet Franc blended with the Malbec.

ANALYSIS

pH: 3,32

Titrateable acidity: 3,92 g/L

Alcohol: 13%

Residual sugar: 1,45 g/L

Harvest date: March 2nd, 2023

Bottled: September 13th, 2024

Ximena Pacheco

info@pulsowines.com

www.pulsowines.com

[@pulso_wines](https://www.instagram.com/pulso_wines)