

2020

We proudly present Atrevido 2020, the third edition of this blend. For this vintage, we crafted 18,204 bottles.

We have sought to understand the unique conditions of each terroir, focusing on the development of red grape varieties. Above all, our aim is to capture the distinct expression of each origin in our wines. To unleash the full potential of each variety, we hand-harvest our grapes. Atrevido comes from four different vineyards.

COMPOSITION

33% Cabernet Sauvignon / 32% Carménère / 13% Syrah / 10% Petit Verdot / 9% Carignan / 3% Cabernet Franc.

D.O. Maipo Valley

EL PELÁN

Owned by the Bauzá Family, located in the Til Til area of the Maipo Valley. Origin of Syrah and Carménère. Planted in 1998, drip irrigation system, spur-pruned. Massal selection and ungrafted vines. The soil consists of deep colluvial origins, with clay present within the profile mixed with small, angular stone horizons.

MARISCAL

Vineyard in Maipo Alto, Puente Alto area. Origin of Cabernet Sauvignon. Planted in 2002, drip irrigation system, bilateral cordon-trained with spur pruning. Massal selection and ungrafted vines. The soil is deep alluvial clay with a significant presence of round stones in the profile.

PUMANQUE

Vineyard in the Colchagua Valley, Pumanque area. Origin of Cabernet Franc. Planted in 2009, drip irrigation system, double guyot-pruned. Clones are Davis on 101-14 rootstock. The soil is of granodioritic origin, sandy loam in the upper layers and clay loam at depth.

MAJUELO

Vineyard in the Maule Valley, Cauquenes area. Origin of Carignan. Planted in 1946, dry-farmed, gobelet-pruned on hills with various exposures. The soil is granitic with a high quartz content in the profile.

TERROIRS

WINEMAKING DETAILS

Each variety is harvested separately to attain optimal ripeness. At the winery, clusters are selected on a vibrating table, destemmed, and placed in stainless steel tanks for a brief cold maceration (2-5 days depending on the variety). Each variety ferments in separate tanks. Selected yeasts conduct alcoholic fermentation, which occurs between 20-26°C. Extraction is achieved through pumpovers, with timing, intensity, and frequency varying based on the tannin profiles. After alcoholic fermentation, the wine is left for additional days with skins and seeds.

The blending occurs after months of aging in the vassels.

AGING 18 months, 85% French oak (foudres and barrels) of different uses, and 15% technical polymer

FRENCH oak barrels (3rd, 4th, 5th use): 20%

2,500-LITER STOCKINGER FODRE 65%

FLEX CUBE 15%

TASTING NOTES

COLOR

Deep ruby red with violet hues.

NOSE

Aromas of ripe red and black fruits, including blackberries, cherries, and plums, along with hints of tobacco and subtle oak spices.

PALATE

Intensely concentrated and incredibly juicy, our wine masterfully blends the fruit essence with the varietal identity, harmoniously balanced by delicate oak influence. Medium to full-bodied, the initial palate entry is smooth and balanced, revealing flavors of dark cherries, blackcurrant, and a touch of blueberry. Layers of cocoa from oak aging add complexity.

PAIRING

Bold is versatile and complements a range of dishes, from hearty meats like grilled steak and lamb to pasta dishes with rich tomato-based sauces. It's also a delightful choice with mature cheeses or simply enjoyed on its own.



Alcohol: 13.5%

pH: 3.5

Total Acidity: 5.8 g/L expressed as tartaric acid.

Total Acidity: 2.8 g/L

Volatile Acidity: 0.65 g/L

Free SO2: 32 mg/L

Total SO2: 80 mg/L