

Colchagua Valley
CHILE

CAMINO MALBEC 2017 comes from a small vineyard in the area of Lolol which is located in the coastal side of Colchagua Valley, a very well-known region for red varieties.

2017 was a warm year: high temperatures, low humidity and winds. All these conditions made us very aware of the evolution of the ripening which resulted in harvesting early. Being at 35 Km from the Pacific Ocean in a straight line, the vineyard was benefited by the coastal trough that increases its effect in warm years.

This wine consists in 96% Malbec and 4% Cabernet franc and a very interesting composition of harvest times and vinifications.

A part of the Malbec was harvested on March 7th aiming to preserve freshness, acidity and red fruits in the wine. Especially considering the conditions of the warm year.

Another fraction of the final wine is a co-fermentation between Cabernet franc and Malbec harvested on March 28th. Here two factors are incorporated: the right ripeness for Cabernet franc and a note of black fruits and a different profile for Malbec. Co-fermenting them added an extra layer of complexity.

The fermentation was carried out with destemmed whole berries, native yeasts, temperature control (not to exceed 28-30°C), a soft extraction and a long maceration period to obtain smooth tannins and a firm structure.

After 30 days of maceration in average, the wines went to old barrels and Flexcubes with a ten percent of new French oak.

CAMINO MALBEC shows an intriguing profile of blackberries, blueberries, dried plums and figs, a good balance with a velvety structure and a persistent finish

CAMINO

By PULSO
CHILE

MALBEC 2017



ANALYSIS

pH: 3,41
Residual sugar: 2,34 g/L
Titratable acidity: 5,31 g/L
Alcohol: 13,0%