

Colchagua Valley
CHILE

CAMINO MALBEC 2022 is a beautifully crafted blend of Malbec from a small vineyard in the Lolol area of the Colchagua Valley and Cabernet sauvignon grown on the slopes of the Cauquenes Valley. Both on their own rootstocks.

Choosing a Path (Camino) means opting for a journey or an adventure. In 2022, this search took me to the Lolol area in the Colchagua Valley, as well as to a privileged corner of the Cauquenes Valley. In the first, I found an intense and floral Malbec (87%) and, in the second, a very expressive and delicate Cabernet sauvignon (13%) coming from a quartz-rich soil.

It was a year distinguished by grapes of outstanding quality and excellent health. The balanced maturation provided a long window of opportunity, allowing for harvesting at the optimal ripeness for each variety.

Malbec was picked during the second week of March, while Cabernet sauvignon at the third week of the same month. This timing was chosen to ensure freshness and a balanced level of acidity, alongside soft and refined tannins.

The berries, carefully destemmed but left uncrushed, were vinified in Apollo Eggs and Flexcubes in small batches. To minimize energy consumption, there was no cold maceration, allowing the initial fermentation temperatures to rise naturally under the warmth of the sun. Native yeasts were left to ferment, reaching temperatures of a maximum of 28°C (82°F), and gentle punch-downs facilitated a meticulous extraction process. Post-fermentation macerations were extended to approximately 30 days, and malolactic fermentation occurred naturally.

At the time of pressing, high-quality press was immediately incorporated to the free run of both varieties. Malbec was aged for one year in used 300-liter barrels, while Cabernet in used 225-liter barrels. The wine had a gross filtration.

This blend of origins and varieties, crafted with minimal intervention, results in a wine with a deep violet color. On the nose, it showcases red and black fruits, while on the palate, it offers vibrant acidity and freshness, thanks to the influence of both soils.

CAMINO

By PULSO
CHILE

MALBEC 2022



ANALYSIS

pH: 3,71
Residual sugar: 2,79 g/L
Titrateable acidity: 5,27 g/L
Alcohol: 13,6 %