



PULSO

2014 RED WINE LOLOL VINEYARDS

TOTAL PRODUCTION: 3,500 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: 600 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 that provides the wine with its unique floral aromas. Yields: 8 tons/hectare

WINEMAKING

- Native yeasts
- Long post alcoholic fermentation macerations
- Traditional vinification with whole berries
- Whole berries + 30% reincorporated stems
- Whole berries macerated in Apollo Eggs for more than 120 days
- Cabernet franc fermented as whole berries
- Aged 12 months in old barrels and Apollo Eggs that allow micro-oxygenation
- Unfined and gross filtration

GROWING SEASON

A cold spring in Chile did not affect the vineyard as it is accustomed to breezes that naturally cool the area throughout the year. This vintage shows a beautiful explosion of red fruits in the nose. A sum of warm days in January lead to an early harvest to preserve the balance that is this wine's main signature. Great acidity which enhances its quality as a food pairing.

2014 vintage incorporates 8% of Cabernet franc to the Malbec. Harvest date: March 4th for Malbec and March 27th for Cab. franc

ANALYSIS

pH: 3,41

Titrateable acidity: 6,83 g/L

Alcohol: 13,5%

Residual sugar: 1,55 g/L

Bottled: April 3rd, 2015

Released: May 2018