

atrevido

Casa Bauzá Atrevido 2018

This 2018, Casa Bauzá innovates with a new name for its renowned Ensamblaje. It belongs to the seventh version of the red blend from the Northern Maipo Valley. For this edition, 30,059 bottles were produced.

We have sought to understand each terroir's specific conditions, focusing on developing red varieties such as Cabernet Sauvignon, Syrah, Carmènere and Petit Verdot. Above everything else, we are interested in capturing the particular expression of each of our wines' place of origin. In order to express each variety's full potential, we harvest our organic grapes by hand. For this version, besides the Carignan from Maule, we sought to include a very interesting variety, a Cabernet Franc from the Linderos Area in Maipo Alto.

Atrevido 2018 is a blend of 28% Cabernet Sauvignon, 21% Petit Verdot, 21% Syrah, 16% Carmenere, 11% Carignan and 3% Cabernet Franc. It was bottled on August 2019, thus completing a 16-month ageing in different containers. 45% of the mix was kept in a Stockinger French oak foudre of 5000 and 2500 liters, while 55% of the mix was kept in French oak barrels of different uses and from different cooperages.

Maipo soils: Loam soil featuring clay and stones of colluvial origin.

Age of the Maipo vineyard: planted in 1998.

Maipo training system: Trellis

Kg per Maipo vine: 1.8

Maule-Cauquenes soils: Deeply granitic, featuring quartz.

Age of the Cauquenes-Maule vineyard: planted in 1950

Cauquenes- Maule training system: Head training

Kg per Cauquenes-Maule vine: 1.5

Unlike with other red wines, we recommend serving Casa Bauzá at no more than 16° and to open it 30 minutes prior in order to better express its attributes.

In regard to its pairing, we highly recommend pairing the wine with spiced dishes, grilled meats, pasta, aged cheeses and bitter chocolate.



Atrevido 2018

- **PH:** 3,60
- **Acidity:** 5.95 g/L of tartaric acid
- **Alcohol:** 13.5 %
- **AV:** 0.54 g/L of ascetic acid.
- **MR:** 2.5 g/L

Tasting notes

Color: High-intensity ruby red.

Nose: Its nose is elegant and discreet, after a few minutes it begins exhibiting fruit notes such as raspberry and blueberry. There is a mix of pickle notes with spicy notes

like white pepper and grilled red pepper. At the back, graphite and tobacco notes can be found, which are very distinctive of its Designation of Origin.

Mouth: concentrated and highly juicy, a perfect fusion of fruit and the variety's identity,

together with a balanced use of wood. In the mouth, mixed with a balanced acidity, its tannins produce a vertical column, which speaks of this wine's great personality. It features a persistent and elegant mouth.