

GRAND CLOS

C37



Grand Clos 2019 was born from the result of an agricultural-oenological work in the selection of the best blocks of our vineyards in Cachapoal Andes. This selection allows us to show the terroir style, a blend of strength and elegance given by the alluvial soils and the Mediterranean weather of our valley.

Grand Clos Cabernet Sauvignon comes from our block #37 that is known for having an alluvial soil where we can observe four different profiles.

Variety : 85% Cabernet, 10% Petit Verdot, 5% Cabernet Franc
D.O : Valle Cachapoal Andes

WINEMAKING HIGHLIGHTS

Harvest: Hand picked
Maceration: Inox tanks at 9°C during 9 days
Temperature: 25-27 °C | 55-59 °F
Malolactic Fermentation: French oak barrels
Ageing: 14 months in barrels
Yield: 1Kg per plant

LAB ANALYSIS

Alcohol: 14,1 % vol.
Total Acidity: 3,63 g/L (H2SO4)
Volatile Acidity: 0,70 g/L
Residual Sugar: 3,19 g/L
Ph: 3,49

TASTING NOTES:

Color: Deep red ruby with a bright violet rim.

Nose: Notes of mature red fruits like black cherry that remind us of chocolate with some minerality and some spicy notes like cedar or tobacco given by the oak ageing.

Palate: Broad, soft, silky and elegant with some freshness and a mineral acidity characteristic of the rocky soils of the Cachapoal Andes Valley. It is a vertical wine with rounded and mature tannins that give a nice balance and a long finish in the after taste.

Food Pairing and Service: Fresh and well concentrated wine with silky and elegant tanins, excellent for red meat with good flavor in slow cooked preparations, Blue and mature cheeses in general.

Suggestions: Beuf Bourguignon; Stewed Lamb Shank with Rosemary and Rustic mashed potatoes; Lamb Ragout with Quinoa; Entrecote with Foie Gras sauce accompanied with Sauteed asparagus. Serve at 7°C-10°C/45°F-50°F.

Ageing: 10 years in a fresh, ventilated and humid (75%). T° between 10°C/50°F and no more than 18°C/64°F. Must not be expose to strong lights and temperature changes.

Between the Surface and down to the 35 cms. deep, there is a limey clay texture that allows a better retention of humidity generating a wine with power and volume on the palate.

Between 35 to 70 cm approx. There is a sandy franc clay texture with medium size rolling rocks that deliver nutrients contributing to rounded elegant tannins, good structure character and personality without losing the elegance.

Between 70 to 100 cm approx. There is a coarse sand texture with bigger size rolling rocks that give minerality and tension allowing a long aftertaste.

Below one meter of depth there is a fine sandy texture where big size rolling rocks mingle with smaller ones. This type of texture makes the vine have a great exploration of it roots and, in this way, extract nutrients from the deeper soils in the Cachapoal Andes Terroir.

