

# CABALLO LOCO



## GRAND CRU

### APALTA 2014

#### DESIGNATION OF ORIGIN

D.O. Apalta, Colchagua Valley.

#### VARIETIES

55% Carmenere

45% Cabernet Sauvignon

#### ORIGEN

Grapes come from the Colchagua Valley, well known for warm temperatures and no rainfall during the ripening period, thanks to a mountain cord protecting the valley from Pacific Ocean influence. The great thermal delta between day and night is the key factor for colour and tannins developing in red grapes. Here it allows these grapes to fully ripen delivering wines of soft tannins and dark ripe fruits aromas.

#### HARVEST

Handpicked from April 23rd to May 3rd.

#### VINIFICATION

Bunches were handpicked and carefully selected. Fermentation takes place in open top tanks, allowing a very careful manual handling of the skins cap to achieve soft and complete extraction. Fermentation temperature is kept between 24°C and 28° C. Then the wine remained in a long post-fermentation maceration for 21 days. The wine underwent oak ageing of 18 months in 100% French oak 225lt casks.

#### TASTING NOTE

Colour: Bright, exuberant and intense red colour with dark violet hints.

Nose: Complex and intense. Dark ripe fruits, black currant, plums and a touch of black pepper, all perfectly integrated with sweet spicy aromas

Palate: Great personality attack. Soft tannins and firm structure. Elegant, with soft spicy notes, long persistent and pleasant finish.

Cellaring potential: Cellaring Potential 10 years+

#### SERVICE AND FOOD PAIRING RECOMENDATIONS

Ideal with red meats, roasted pork and duck dishes. Spicy risotto, spicy pasta sauces and game.

