

CABALLO LOCO



GRAND CRU

LIMARÍ 2014

DESIGNATION OF ORIGIN

D.O. Limarí Valley

VARIETIES

100% Syrah

ORIGEN

The fruit is all sourced from Limarí Valley. The Pacific Ocean's cooling Camanchaca fog creeps into the valley from the west each afternoon and retreats as the sun rises over the Andes and bathes the vines in pure light in the afternoon. With less than 12 inches of rainfall per year, drip irrigation allows the vines to flourish as their roots dig deep into the calcareous soils. The combination creates rich wines with a distinctive mineral edge.

HARVEST

Hand picked. May 15th

VINIFICATION

Grapes were carefully hand selected. Bunches were gently de-stemmed, and then fermented in small stainless steel open top tanks. During fermentation the skins cap is pushed by hand three times a day. Total maceration time on skins of 21 days. The wine was aged for 18 months in 100% French oak barrels.

TASTING NOTE

Colour: Intense inky dark red, with distinctive violet hue.

Nose: Intense and complex, black pepper, tapenade, and ripe fruits.

Palate: Full bodied with texture which fills the palate from start to finish. Very fine tannins and long finish with a salty mineral edge

Cellaring potential: Cellaring Potential 10 years+

SERVICE AND FOOD PAIRING RECOMENDATIONS

Pairs with tasty meats, lamb, game, duck, white meats such as turkey served with berries sauce and grilled tasty fish

