

CABALLO LOCO



GRAND CRU

SAGRADA FAMILIA 2015



DESIGNATION OF ORIGIN

D.O Sagrada Familia, Curicó Valley

VARIETIES

Carmenere 35%

Malbec 20%

Cabernet Sauvignon 17%

Cabernet Franc 15%

Petit Verdot 13%

ORIGEN

The grapes are sourced from the 'La Primavera' vineyard, growing on the slopes of the coastal mountain ranges. The soils are a grainy clay texture over a granitic base. The clay helps retain moisture, while the slope aids draining, conditions for maintaining adequate moisture, without the risk of becoming over saturated. This is a very sheltered warm site, resulting in small concentrated berries. The vines are managed to low yields, through pruning techniques and green harvesting. In particular a lot of attention is placed in the canopy management to protect the fruit from the intense summer sun

HARVEST

Hand Picked. Malbec April 15th, Cabernet Sauvignon April 4th; Carmenere April 30th; Cabernet Franc April 25th.

VINIFICATION

Grapes were carefully hand selected. Bunches were gently de-stemmed, and cold macerated for 48 hours before being inoculated with selected yeast. Fermentation took place in small stainless steel open top fermenters for 7 - 10 days. During fermentation the cap was pushed down by hand three times a day to ensure maximum extraction. Post-fermentation maceration for 14 days, before pressing. The wine was aged for 18 months in 100% French oak barrels.

TASTING NOT

Colour: Dark intense red-violet.

Nose: Intense bright fruit, distinctive floral notes with integrated sweet spices from the barrel aging.

Palate: Fresh balanced acidity entry in the palate. Flavours and body build as the wine stays in the palate. Full bodied with a long flavoursome finish.

Cellaring potential: Cellaring Potential 10 years+

SERVICE AND FOOD PAIRING RECOMENDATIONS

Pairs with roast red meats, entrecote fillet, lamb, game birds, barbecued pork, duck, and rich dishes in general.