



# THE LOST BARREL

2017

## Vineyards

Our Lost Barrel comes from vineyards that are more than 70 years old located near the Ciénaga de Name wetland in Cauquenes in the Maule Valley. The vineyard is managed in a traditional manner, with a focus on respect for the land in order to bring out the maximum terroir expression. The vines in this vineyard with its granitic soils are bush-trained and unirrigated. It is characterized by areas with a Mediterranean climate with greater rainfall in spring, which makes it possible to cultivate vines without irrigation, as the soils retain the moisture the vine needs for the grapes to ripen.

## Vinification

The grapes are manually harvested into 10-kg bins during March and April, depending on the variety. They are sent each day to the cellar where they are destemmed and processed immediately and then put into stainless steel tanks, where they undergo a prefermentative maceration for a week at 7°C. The alcoholic fermentation takes place with the addition of selected yeasts. The fermentation temperature and pump-over regime for extracting tannins and structure vary from one variety to another and are determined through tasting. The malolactic fermentation takes place in stainless steel tanks and then the wine is aged in a mixture of new and used French oak barrels for up to 16 months.

## Tasting Notes

**Color:** Deep ruby in colour..

**Aroma:** Strawberries, blueberries, sour cherries and floral notes, leather, vanilla and spices.

**Flavour:** Unctuous, juicy with vibrant red fruit, silky tannins and a long, persistent finish.

## MAULE VALLEY

### Analysis:

**Alcohol:** 14,5% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 61% Carignan, 22% Cabernet Franc, 17% Petit Verdot

## Serving Suggestions



60.8°F



**GAME AND  
RED MEATS**



**RIPE CHEESES**



**COLD CUTS**

