





LOS LINGUES MEDITERRANEAN RED BLEND WINE

D.O.: Colchagua, Los Lingues, Chile

Vintage: 2023

Blend: 40% Carignan, 45% Grenache, 15% Syrah

Vineyard Blocks c34-c36-c31:

Grapes from Los Lingues Estate (34°52'S, 70°88'W, 360 masl), 12-year-old vines. Average temperature of 20°C. Volcanic, colluvial soils with clay, decomposed volcanic rock, and angular stones. Trellised vines, yielding 4,000-5,000 kg/ha.

Vinification:

Grapes harvested in April from Cerro La Copa, Los Lingues. Fermented at 26-28°C in open tanks with daily punch-downs. Each variety fermented separately, then blended and racked into barrels.

Fining: Gently filtered prior to bottling.

Aging: French oak barrels (third and fourth use) for 8 to 10 months.

Food Pairing: *Stewed meats, strong cheeses, and desserts.*

Winemakers notes: Red color with violet hues. Aromatic expression with raspberry and blackberry notes. Round palate, balanced acidity, long finish.