

TUNQUEN

COOL COASTAL WINES

ATTILIO AND MOCHI
PASSIONATE
WINEMAKERS

Place Casablanca Valley is located in central Chile, along the 68 Route that connects Santiago, the country capital, and Valparaiso, a Unesco World Heritage Site. The Malbec vineyard is located at the eastern side of the Valley, a place known as Lo Ovalle. The vines are planted on a soft hill with sandy loam soil.

Climate Casablanca has a very mild Mediterranean climate. Growing season is essentially dry, but the Valley is famous by the fogs the Humboldt Current brings during most part of the year. This is the key influence factor that keeps temperature so low in the region and causes a really slow maturation period to the grapes.

2011 Season A quite intense winter and heavy frosts in the spring gave way to a summer of moderate temperatures in the 2011 season. These conditions led vines to reduce their yields naturally, and grapes to develop their plenitude within two weeks of delay in relation to regular harvests. It was also a very dry year (210mm), the second one in a row.

Winemaking The grapes come from a vineyard located on a small hill, facing west. Harvested in the morning of May 23rd, the selection was manual. Because this has been a very cold year, we preferred to remove the stems of all the bunches. A cold maceration during 6 days with pumping over extracted fragrant aromas. Fermentation took place in small 1,000 Liter bins, with punch downs and pumping over. We chose to use wild yeasts and temperatures around 28°C. When fermentation was finished, we lowered the temperature and made an extended maceration with pumping over once a day. Racked to used French oak barrels, malolactic was also natural, and maturing time was 15 months. We did not use new barrels and also did not filter it.



TUNQUEN 2011 MALBEC CASABLANCA VALLEY ■ CHILE COOL COASTAL VINEYARD

12 BARRELS PRODUCED

MALBEC IS NOT A TRADITIONAL GRAPE IN THE CASABLANCA VALLEY, AND THIS TUNQUEN IS ONE OF THE FEW WINES THAT CAN SHOW THE QUALITIES OF THIS VARIETY IN A SUCH COLD CLIMATE. MANUALLY HARVESTED IN MAY 23RD. IN THE CELLAR WE DOUBLE SELECTED AND DESTEMMED 100% OF THE BUNCHES. FERMENTED WITH WILD YEASTS IN 1,000 LITER BINS, THE SMALL BATCHES GENERATED THE COMPLEXITY WE LIKE. FERMENTATION TEMPERATURES WERE AROUND 28°C. AFTER RESTING FOR 15 MONTHS IN 3 TO 5 YEARS OLD FRENCH OAK BARRELS, WE GOT DELICATE NOTES OF SPICES, FRESH RED FRUITS, A TOUCH OF VIOLET AND MINERAL AROMAS. TO KEEP ALL THESE CHARACTERISTICS, WE DID NOT FILTER IT, SO YOU MIGHT FIND SOME SEDIMENTS WITH AGE. THIS IS OUR FIRST MALBEC, AND WE ARE PROUD OF IT.


Marcos Attilio


Angela Mochi

Marco's Note

When I think of this Malbec, a grill and oven are the images that come immediately to my mind. Juicy meats, empanadas, grilled chicken with herbs are my favorites..

Alcohol 14.5 GL
Residual Sugar 1,3g/L
Acidity (tartáric) 7g/L
pH 3,1



www.TunquenWines.com / info@tunquenwines.com / +56 (9) 73882671



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