

VIÑEDOS LO ABARCA

GARNACHA / SYRAH 2013

Nº3

1171°32'30" West. From this first-class land, strategically located between the Pacific Ocean and the Coastal Mountain Range, Viñedos Lo Abarca was born. The cool Ocean breeze that runs through the valley, makes Lo Abarca one of the most unique terroirs in Chile. This special terroir gives life to our Garnacha/Syrah, that stands out for being unique, from a real cool climate, spicy, delicate and very elegant. An exceptional wine with a seal of innovation and excellence at the cutting edge of Chilean wine. This is our first blend, a limited edition of Garnacha-Syrah with only 2.000 bottles produced.

Terroir: One of the most peculiar and unique terroirs in the World. Characterized by its steep hills, a cool ocean breeze with morning fogs, and its mineral "tierras blancas" due to its white soils and marine deposits.

The Nose: Complex aromas of ripe red berries, spices as anise, white pepper and black licorice in harmony with mocha and toasty aromas.

The Palate: this wine is fresh, long and silky with a purity that shows its minerality. The mouth presents a great front-to-back seamlessness, with fine continuity and a vibrant acidity.

This wine is a blend of 55% Garnacha and 45% Syrah.

Winemaking notes:

- ✓ Harvested by hand during the first and second week of May in small bins of 18kg.
- ✓ Fruit is selected by hand on the sorting table, de-stemmed and crushed, followed by a cold soak for 4 days.
- ✓ Spontaneous fermentation with three manual punch downs per day.
- ✓ Before the fermentation has been completed the wines are transferred to French oak barrels (without new barrels), mostly second use barrels.
- ✓ Batonage of the lees for four weeks, unfiltered.

Technical specifications:

Alcohol:	13%
Residual Sugar:	2,35 g/l
Acidity:	6,06 g/l
PH:	3,23

Recognitions:

Decanter	95pts
Wine Advocate USA	92+ pts
Descorchados 2016	92pts

You are about to take part of this history, a history that is about to begin...



Felipe Marin
Winemaker Viñedos Lo Abarca