
COSTINO

Appellation: Colchagua Valley

Vintage: 2019

Grapes: 100% Cabernet Sauvignon

Alcohol Content: 13.5°

Harvesting Method: Hand-picked

Annual Production: 3,000 bottles

Winemaking:

- Fermented spontaneously using native yeast in stainless-steel tanks.
 - Spontaneous malolactic fermentation at spring temperatures in stainless-steel tanks.
 - Aged nine months in stainless-steel tanks without any contact with wood.
 - Unfiltered, unfined
 - Unpressed
 - Settled by gravity
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Vineyard: Trained on espalier, the vines at this 20-year old vineyard are grown using traditional, mechanical weed management and manual harvesting techniques.

The vineyard is situated in the coastal drylands of the Colchagua Valley, specifically in the Lolol micro-terroir, at an altitude of 100 m.a.s.l. with considerable influence from the nearby Pacific coast located only 30 kilometers away.

Our vines grow in clayey, quartz-dominated soil making for a unique vineyard with the best possible growing conditions.

Tasting Notes:

Color & Appearance: Medium purple, clean and clear.

Aroma: Ripe red fruits marked by dark plum and notes of cherry.

Taste: Pleasant and easy to drink with the right amount of typical acidity for the variety. Tannins are delicate, rounded with a long finish.

Pairing: Roasted red meat, aged cheese and richly spiced dishes.

Recommendations: Serve at 18 °C.



AWARDS



National Scores:

Descorchados Wine Guide: 92 points for Costino 2019.