

CABALLO LOCO

GRAND CRU APALTA

ORIGIN	VINTAGE	GRAPE VARIETIES
Apalta	2023	70% Carménère; 30% Cabernet Sauvignon

ALCOHOL
14,5 %Vol

RESIDUAL SUGAR
2,84 g/l

PH
3.56

ACIDITY
5.09 g/l

ORIGIN

These vineyards are in the small Apalta Valley, located within the Colchagua Valley. Planted at the base of the hills, the soils are deep and free draining, a colluvial deposit from the surrounding hills. With the hills on the northern side, and the Tinguiririca river which runs along the southern limit of this small valley, plays an important role in helping to temper the temperatures in the height of summer. The autumns are long and mild. The combination of deep soils, and a long growing period permit an expression of Carménère rarely seen in other areas of Chile.

WINEMAKING

Fermentation in stainless steel fermenters, staying on skins for 21 days. The fermenting grapes are pumped over three times a day. Wine directly to French Oak barrels where it is aged for 24 months.

TASTING NOTES

Dark intense red-violet. Aromas of berries and floral notes. Good volume in the mouth. With soft tannins, charming and elegant.

PAIRING

Accompany with flavorful red meats, roast pork, sausages and duck, as well as risotto and seasoned pasta.

STORAGE RECOMMENDATIONS

Keep in a cool and dark place, and serve in temperatures up to 20 ° C. Do not expose to extreme temperature changes.



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