

# CABALLO LOCO

## GRAND CRU CURICÓ



**ORIGIN**  
Sagrada Familia

**VINTAGE**  
2022

**GRAPE VARIETY**  
100% Malbec

**ALCOHOL**  
14 % Vol

**RESIDUAL SUGAR**  
2,64 g/l

**PH**  
3,24

**ACIDITY**  
4,68 g/l

### ORIGIN

Vines from the 1920's are planted in the coastal mountains around the village of Sagrada Familia within the Curicó Valley. Soils are free draining consisting of decomposed granite with colluvial deposits.

### WINEMAKING

Cold maceration for 3 days, followed by fermentation in open top stainless steel tanks where the cap was manually punched down three times daily. Maturation in French oak barrels for 24 months, of which 30% were new.

### TASTING NOTES

Deep purple-red which is very characteristic of the Malbec grape. The nose is intense, dominated by red fruit and notes of violets, cedar wood and tobacco creating a great complexity. Well structured palate with soft tannins, fresh acidity and good intensity, giving a perfect balance. This wine will without a doubt age beautifully. Serve at 17°C

### PAIRING

Well marbled meat, barbecued meats and strong pasta dishes.

### STORAGE RECOMENDATIONS

keep in a dark and cool place (max 20°C). Do not expose to significant variations of temperature.



[www.caballocaloco.com](http://www.caballocaloco.com)