

CABALLO LOCO

GRAND CRU LIMARÍ

ORIGIN	VINTAGE	GRAPE VARIETY
Limarí	2022	100% Syrah

ALCOHOL %
14 % Vol

RESIDUAL SUGAR
2,02 g/l

PH
3,57

ACIDITY
4,96 g/l

ORIGIN

The fruit comes from the Limarí Valley, which has a strong maritime influence. The Camanchaca fog enters from the sea every morning and remains in the vineyards until the sun appears from behind the Andes mountains. With very low annual rainfall, technical irrigation allows plants to root deep in the mineral and rich soil. This combination creates a fresh wine with a distinctive mineral character.

WINEMAKING

The bunches were handpicked and carefully selected. They were gently destemmed before fermentation took place in open vats where the cap was handled manually in order to obtain a gentle and complete extraction. The temperature of the fermentation was held between 28 and 30° C, followed by a long post-fermentation maceration of 21 days. The wine was aged for 24 months in 15% new French oak barrels.

TASTING NOTES

Intense dark garnet color with violet hues. Intense and complex nose, with classic Syrah notes, such as black pepper, olives and black fruits. Good volume on the palate with a texture that fills the palate, fine tannins and a long finish.

PAIRING

Caballo Loco Grand Cru Limarí accompanies succulent meats, lamb, game, duck, rabbit, as well as fatty fish.

STORAGE RECOMMENDATIONS

Keep in a cool and dark place (up to 20° C). Do not expose to sudden changes of temperature.



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