

# CABALLO LOCO

## N°21

### ORIGIN

Central Valley

### GRAPE VARIETIES

Cabernet Sauvignon, Carmenere,  
Cabernet Franc, Syrah, Carignan,  
Grenache, Tannat

ALCOHOL  
14,5 %vol

RESIDUAL SUGAR  
2,59 g/L

PH  
3,55

ACIDITY  
5,28

### ORIGIN

Since its inception, Caballo Loco has aimed at utilising the choicest vineyards available to us, in order to create a wine expressing the qualities of these vineyards in a unique, personal, and with character, exalting our winemaking ethos.

Today we follow this spirit with passion. In the early editions the sourcing of grapes was concentrated in Valleys of Maule, Curicó, and Maipo. In Edition N°21 the width and breadth of Chile is explored and participates. Limarí for Syrah, Maipo for Cabernet Sauvignon, Colchagua is Carménère, Curicó elegant Cabernet Franc, Merlot and Malbec, Maule intense Mediterranean varieties of Carignan and Grenache.

Each of these vineyards has been identified following years of exploring Chile's valleys.

### WINEMAKING

Each bottling of Caballo Loco is unique, identified at bottling by stating the edition number on the label. This is a long, elaborate, and gentle process. In the case of Caballo Loco 21, the process is initiated by holding back half of the edition 21 as has been our established tradition.

In order to further enhance the complex nuances of aromas, flavors and textures, the ageing of this already complex wine a blend almost 30 vintages and 10 varieties, in a combination of neutral French oak barriques and stainless steel. Here it patiently awaits as the new components are being prepared.

Our technique loosely follows the solera method, adapted to the specific conditions we have.

Unblended wines from the choicest lots at our disposal are aged separately in French oak barrels, a mix of new and aged barrels. Typically, it takes 2 to 4 years of aging each wines before it's incorporation into a final Caballo Loco edition is considered.



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The blending process is a patient and deliberate process, taking on average 18 months for the creation of a new edition. During the 18 months the unblended wines are evaluated and trialed with the existing base as the wine is molded into the shape that best presents this unique technique.

Multi Vintage blend 1992 through 2021 (Compilation of 29 vintages). In this edition, the interior region of Maule's secano is assuming a very important role.

Over 10 varieties were incorporated, the most significant being classical varieties of Cabernet Sauvignon, Carménère, and Cabernet Franc, and the Mediterranean varieties Syrah, Carignan and Grenache. Edition 21 presents a complexity and tension not previously seen.

### TASTING NOTES

Complex nose, delicate notes of red and black fruit combine with spices, accompanied by subtle hints of mocha, close the aromatic profile. Notes typical of the evolution of previous editions. The palate is deep and elegant, perfectly rounded tannins, silky but with a striking structure. Its long finish is outstanding.

### STORAGE RECOMMENDATIONS

Keep in a cool and dark place (up to 20°C).

Do not expose to sudden temperature changes.



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