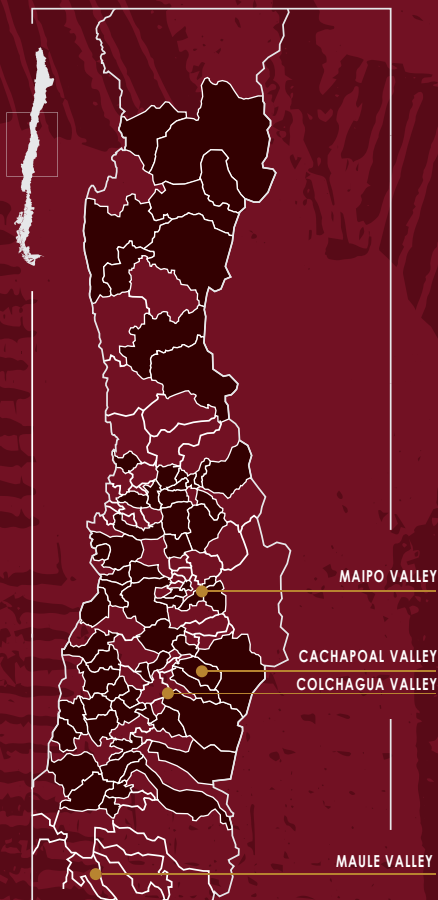


ORIGIN



1865

SELECTED BLEND

A master blend made from a premium selection of 1865's vineyards, situated in the best Chilean origins. This wine expresses the stunning diversity of the country's viticulture, exploring a range of Chilean vineyards, from northern to southernmost, incorporating both coastal and Andean influences. Varying each year according to our winemaker's selection of varieties, each grape has been specially selected for its outstanding caliber. The result is a blend of peerless quality that reflects the essence of both grape and origin, articulating the singular character of the harvest year.

COMPOSITION:

The wine comprises 35% Cabernet Sauvignon, 35% Syrah, 15% Merlot, 8% Malbec, 5% Cabernet Franc and 2% Petit Verdot. The selection and combination of these varieties has resulted in an unrivalled blend in which the Cabernet Sauvignon contributes structure and red fruit aromas, the Syrah adds volume and black fruit aromas, the Petit Verdot gives concentration and ageing potential and the Cabernet Franc contributes aromatic intensity and a smooth texture in the mouth.

CLIMATE:

The 2020-2021 growing season was very good. Winter was not especially rainy, but the precipitations were very well distributed throughout the season, which contributed to good soil moisture. Then, in spring, bud break took place adequately and homogeneously, without significant frosts. Later, on January 29 and 30, we were surprised by an abnormal summer rainfall, which coincided with the veraison stage of the grapes, so there was no danger of diseases or other difficulties.

ANALYSIS

Alcohol: 14 % pH: 3.5

RS: 2 g/L

TA: 5.9 g/L

HERITAGE BLEND

2021

WINEMAKING:

Each variety was separately fermented in old French oak barrels. First, the grapes were subjected to a 5-day cold pre-fermentative maceration. Then came the alcoholic fermentation, which lasted 10-12 days. During the fermentation, punch-downs and pump-overs were used daily to enable slow, delicate extraction. Then a post-fermentative maceration took place for 10 days. The wine underwent a spontaneous malolactic fermentation. The wine was then aged in first-, second- and third-use French oak barrels for 18-20 months. Lastly, the final blend was created and further aged in stainless steel tanks for two months before bottling.

TASTING NOTES:

Appearance: deep ruby color.

Nose: upfront aromas of ripe red fruit, like cherries and redcurrants, along with soft spicy notes like nutmeg, vanilla and cocoa.

Palate: this wine has good body, medium structure and balanced acidity. The tannins are smooth, leading to a pleasant, elegant and long finish.

SERVING TEMPERATURE:

16-18 °C.

