

# BESTIARIO

HANDCRIFTED WINES

## VARIETIES

45% MARSANNE - 45% ROUSSANNE-10% VIOGNIER

## VINTAGE

2019

## ORIGIN

MAULE VALLEY

### DEFYING THE ESTABLISHED

This wine began with the idea of creating a white wine with big body and potent tannins. We looked for a specific terroir with alluvial soils and natural conditions favorable to growing red varieties, thinking that the result would be a white wine with red-wine characteristics, made from non-traditional varieties that would deliver a great wine when blended.

To get the result we wanted, we managed a vineyard in the Loncomilla zone of the Maule Valley to produce just one bunch per plant in order to achieve tremendous aromatic and flavor concentration. We harvested the grapes at the precise moment when there was a perfect balance between the sugars and the acidity to be vinified like red grapes. We destemmed them without crushing and deposited the whole berries into a cement egg for a 3-day pre-fermentation maceration at 10°C. The must was then inoculated with selected yeasts and underwent alcoholic fermentation with daily punch-downs for maximum aromas and tannins to achieve a unique and very elegant wine with tremendous body.

### Denomination of Origin

The Marsanne and Roussane grapes come from the dry-farmed secano interior sector of the Maule Valle. The soils are of alluvial origin, with red clay of granitic origin and very little natural fertility. These conditions make this valley the ideal ecosystem for the production of red grape varieties such as Cabernet Sauvignon and Carignan. In this case, they also produce very good white varieties such as Marsanne and Roussanne, which present a tremendous concentration of aromas and tannins. The Viognier comes from Casablanca, which has a very pronounced maritime influence, and the vineyards are located in the Ovalle sector, which has shallow, permeable soils

### Vinification

The grapes were picked by hand to ensure they reached the winery in optimal condition. They were destemmed, but left whole and uncrushed. All of the varieties were placed into a cement egg together for a 3-day pre-fermentation maceration, followed by alcoholic fermentation with selected yeasts at 14°-16°C to obtain maximum aromas and concentration as well as fresh acidity and tremendous persistence on the palate. The wine remained in contact with its skins for 6 months and was then pressed and returned to the cement egg to await bottling.

### Aging

In a cement egg for 9 months.

### TASTING NOTES

**Color:** intense yellow, very clean, luminous, and bright.

**Aroma:** apples, white flowers, and limes.

**Flavor:** fresh, juicy, and elegant and tremendous persistence.

**Serving Temperature:** 16°C.

**Pairing Suggestion:** ceviche, sushi, salads, and antipasti

**Aging Potential:** up to 5 years.



### ANALYSIS

Alcohol: 13%

ph: 3.10

Total Acidity: 4.8 g/L.

Residual Sugar: 1.5 g/L.