

ÍGNEO



Blend

PETITE SIRAH 55% - PETIT VERDOT 45%

Origin

Petite Sirah from two separate vineyards:

- Maipo valley, Melipilla
- Curicó valley, Lontué, Sagrada Familia

Petit Verdot:

- Rapel valley, Cachapoal, Almahue

Soil Composition

Maipo Valley, Melipilla

The vineyard is located to the south-west of Melipilla, near to the small town of San Pedro. The site lies within the coastal range of mountains and is directly between the Maipo river and the Cachapoal river. From a geological context the vineyard comprises of intrusive rocks of coastal batholite from the Paleozoic era as well as more recent rocky deposits and sediment.

Granitic soil, composed of lesser-developed clay resulting from the decomposition of intrusive igneous rocks. The initial topsoil contains the greatest proportion of clay, more organic matter and retains moisture. The intermediate soil strata has a greater proportion of compact rocks with hydroxide content whilst the deepest soils the core rock has been barely decomposed at all. The roots extend exactly to the based of the top soil strata.

Climatically the zone is fresh and influenced by morning mist from the coast which leads to grapes that offer greater aromatics with floral notes as well as typical red fruit aromas and more integrated tannins.

Curicó Valley, Lontué, Sagrada Familia

This vineyard in Sagrada Familia contain old volcanic soils, colluvial material and gravel streaks. There is a high proportion of clay which retains moisture for lengthy periods and offers water to the roots gradually. This is a great area for red wines with real structure.

The vines are planted in rows with a west-facing orientation whilst the climate is fresh and breezy in the morning and the nights. From midday until dusk, however, it is hot and the wind drops which means there is considerable day/night thermic amplitude. These conditions provide grapes with excellent phenolic ripeness, intense and complex flavours, great structure and deep colours and flavours of riper fruit or even stewed fruit.

Rapel Valley, Cachapoal, Almahue

The Almahue vineyard is in the Cachapoal province and about 40km to the west of Rengo.

The vines are planted on the slopes where the soil type is divided into two principal stratas. The topsoil shows colluvial type characteristics with little organic material and is about 70cm deep and there is a composition of limestone, clay and fine sand but above all else there is an important rocky component that are blocks of lava or volcanic rocks called "Andesitas". The deeper soil strata

has a greater composition of clay and less limestone or sand as a result of the dampening and decomposition of the minerals that abound in the volcanic rocks or “Andesita”.

This is a hot area with a considerable variation between day and night temperatures which is ideal of more structured red wines. The grapes here tend to offer great complexity, concentration and powerful tannins.

Winemaking

The grapes, despite coming from different areas of Chile, are all picked towards the end of April or middle of May, depending on whether it is a warmer or cooler vintage. The varieties are late-ripening and longer hang-time helps to soften the tannins.

All the bunches are hand-picked and collected in 12kg bins and each varietal from each vineyard is vinified separately. The first task is a rigorous bunch selection process before they are de-stemmed and then the grapes return to another selection table to eliminate any unripe or dehydrated grapes. Once they have been pressed the grapes are dropped into stainless steel tanks and left to cold-soak prior to fermentation for approximately 8 days at temperatures between 6°C-8°C. Subsequently alcoholic fermentation using selected yeasts takes place at controlled temperatures that never exceed 28°C to ensure the aromas are preserved. The pump-overs are regular but carefully monitored to ensure that the correct level of polyphenols are extracted and finally a further maceration occurs after fermentation has ended to improve structure and the polymerization of tannins. The wine is kept in tank for one month in this way for 1 month.

Ageing

At this stage the varieties remain isolated with the blending only taking place at the very end. The wine is aged in french oak barrels (225l & 228l) for 15-16 months with a 45% proportion of new barrel and the rest 2nd use. The wine is then aged in bottle for at least 12 months in the correct conditions prior to release.

Winemaker’s Notes:

Ígneo is a blend of Petite Sirah and Petit Verdot and is a wine with a deep, bright violet-red appearance. The aromas are complex and expressive with floral notes that intermingle with stewed red and black fruits, figs, dried fruit and earthy notes as well as subtle hints of spice and menthol.

The palate is persistent and dense with powerful tannins that are at the same time ripe and supple. The oak flavours are well integrated and the wine has a distinctive mineral or balsamic texture.

The finish is Rich and lingering with great acidity and flavours of ripe fruit, graphite as well as hints of smoke, tobacco and chocolate.

Ageing Potential: At least 6 years

Winemaker: Pilar Díaz

