

ESCARLATA

PRODUCT OF CHILE



Tasting notes

Dark cherry red color. A fruity nose with spices and predominating red fruits, as well as notes of blackcurrant. The palate is well balanced with a great freshness and a nice tannic structure.

Analysis

Alcohol 13.0° | Total Acidity 2.95 g/L | Volatile Acidity 0.62 g/L | pH 3.75.

Varieties

Cabernet Sauvignon 30%, Syrah 30%, Carménère 20% and Malbec 20%.

Origin

Marchigüe Estate (Colchagua Costa), Colchagua Valley.

The Wine

Escarlata is a sophisticated red blend made from Cabernet Sauvignon, Syrah, Carménère and Malbec. Meaning "scarlet" for the deep, brilliant red hue. Escarlata is produced from 100% estate grapes grown in the prestigious Colchagua Valley and displays vibrant fresh fruit with just a light touch of oak to add depth and complexity. The winemaker crafted Escarlata to be equally at home accompanying dinner as it is to sip on its own beforehand.

Vineyard

The vineyards are nestled in the rolling hills of the Marchigüe estate, where the ocean breeze helps moderate the warm temperatures during the growing season, contributing to low yields, nice concentration and fruit that is especially fresh. The soils are granitic, with an important content of clay.

2014 Vintage

The spring of 2014 was cool, with moderate heat and little rain. Therefore, the low-yield vineyards eventually delivered wines with concentrated aromas and a full-bodied structure.

Winemaking

- 100% hand picking and sorting of clusters and grapes.
- Fermentation temperatures between 22-25°C in stainless steel tanks.
- Total maceration time of 21 days (including alcoholic fermentation and warm soak).
- Malolactic fermentation in stainless steel tanks.
- 25% of the wine was aged for 10 months in French oak barrels.

Picking dates

Cabernet Sauvignon: Second week of March.

Syrah: Second week of March.

Carménère: Third week of March.

Malbec: First week of March.



GLOBAL VINEYARD IMPORTERS
BERKELEY, CA 510-527-5877
WWW.GLOBALVINEYARD.COM