

# ESCARLATA

VINTAGE: 2017

APPELLATION: Colchagua Valley

ALCOHOL: 13°

VARIETIES: 35% Cabernet Franc, 30% Malbec  
20% Petit Verdot, 15% Syrah

R.S.: 8.0 g/L

T.A.: 3.33 g/L

pH: 3.79



## 2017 ESCARLATA RED WINE

### VINEYARD

The vineyards in the Ramadilla Estate are settled in the rolling hills of Marchigüe, where the cool ocean breeze from the Pacific permeates the vines during night and day, helping moderate the temperatures in the growing season and favor a low yield of concentrated and aromatic grapes. The soils are granitic, with an important content of clay.

### CLIMATE

The growing season was quite cool, which delayed the ripening process and induced moderate alcohol levels. Nonetheless, the wine eventually displayed excellent harmony of fruit expression and mouth volume.

### HARVEST & 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.
- 50% of the wine was aged for 10 months in second and third use French oak barrels and 50% kept in stainless steel tanks.

### WINEMAKER TASTING NOTES

“Escarlata is a modern and complex red blend. It presents a ruby red color, very bright with some chocolate and red fruit aromas. Well-rounded with soft and sweet tannins, very fresh and smooth. Easy to drink and pairs well with grilled meats, tomato-based sauces and cheeses.”