



Gillmore

MARIPOSA RED BLEND 2014

OUR PRODUCTION PHILOSOPHY

Small productions are traditionally obtain from old grape vines. The vineyards are located at the dry coastal area of the Loncomilla Valley, only irrigated with winter rains originate, very low yields of grapes.

The terroir is expressed in mature wines, concentrated and elegant with a natural acidity that achieves the perfect balance to withstand a long evolution in bottle.

Mariposa represents the spring, the joy and happiness a wine to share and enjoy, a mixture that seeks to promote two varieties, and the complexity of the blend.

TASTING NOTES

Complex Red wine flavors, raspberries and strawberries highlighted. The palate is an interesting structure with lively acidity, this wine is dry and freshness comes from the fruit.

FERMENTATION

It was fermented in steel tanks using traditional techniques, pump over three times a day and stored in barrels

WINE PRODUCTION

The Tabontinaja Vineyards benefit from singular soil composition. Terraces made up of alluvial clay soils and deep granitic colluvial rocks accommodate deep root systems without excessive fertility. The gently rolling hills with gradients of 5 to 8% ensure good drainage. This combination results in a low yield of distinctive fruit.

TECHNICAL INFORMATION

Variety	50% Syrah / 50% Merlot
Year	2014
Appellation	Loncomilla Valley (Valle del Maule)
Aging	12 months in French oak
Alcohol	14.2
pH	3.25
AT	6.11
Cases	2000 (12 units)
Winemaker	Andrés Sánchez

SERVING SUGGESTIONS

low fat meats, rabbit, vegetable stews.

