



Hacedor de mundos is the expression of a dream, of an artisan and a territory that manifest as wines with deep character.

The wines are born from a small production of grapes produced in a 50 years old vineyard, located in the dry coastal area of the Loncomilla Valley.

The character is expressed in concentrated and elegant wine with a rich natural acidity that supports a long evolution in the bottle.

WINE PRODUCTION

Loncomilla Valley, Chile 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.

FERMENTATION

It was fermented in stainless steel tanks using traditional techniques that include three pump overs per day. We conduct a post-fermentation maceration for 3 weeks before the wine is placed in French oak barrels, where malolactic fermentation is finished in a period of 8 months.

It has three rackings during 18 months of aging in barrels.

TASTING NOTES

Deep red ruby color, in the nose elegant, violets, spicy plus a very complex fruit aromas. The palate is very expressive and unctuous balance characterized by a long finish.

TECHNICAL INFORMATION

Variety	100% Cabernet Franc
Year	2012
Appellation	Loncomilla Valley (Valle del Maule)
Aging	18 months in French oak
Alcohol	14,5 V/V
рН	3,26
AT	6,92
Cases	900 (6 units)
Winemaker	Andrés Sánchez

SERVING SUGGESTIONS

osobuco, fatty fish, stews, duck, goose, rabbit, polenta.