

ESCARLATA

COSECHA: 2021

ORIGIN: Colchagua Valley

ALCOHOL: 14,0°

VARIETADES: Cabernet Franc 35%, Malbec 30%,
Petit Verdot 20% & Syrah 15%.

R.S: 17,58 g/L

T.A: 3,36 g/L

VA: 0.52 g/L

PH: 3.62



RED BLEND

VINEYARD

The vineyards from Marchigüe Estate are rolling hills where the ocean breeze that arrives to the vineyards during the day and night, helps to moderate the temperatures in the growing season, helping to get low yields, nice concentration and fresh healthy grapes. In this estate highlights the granitic soils with an important content of clay that deliver us very elegant tannins in our final wines.

2021 CLIMATE

This vintage had a winter with normal rainfall and a spring with moderate temperatures. These elements helped to have an adequate set of the grapes and to obtain an excellent natural balance in the production.

In the summer the temperatures were the lowest we have seen in recent years, which helped the grapes to ripen slowly in the season, delivering intense freshness and marked typicity in our wines.

HARVEST & WINEMAKING

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

REVIEWS

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