

J.**A.**

Vinos Fríos del Año

Wines of origin, both simple and daring.
A provocative experience, delivering a vibrant,
rebellious and extreme expression of the Curico Valley.

VINTAGE

It was a cool and damp year,
leading to a challenging vintage.
The conditions delayed the phenology of the vines,
resulting in a later-than-average harvest.
The fruit reached maturity with low alcohol levels,
tremendously refreshing acidity
and lovely aromatic intensity.

TINTO

TECHNICAL DATA

Origin	Curico Valley, Chile
Varieties	50% Malbec, 25% Cariñena, 25% Tempranillo
Picking Dates	Malbec was picked on March 12th. Cariñena was picked on March 22th. Tempranillo was picked on March 23th.
Winemaking	100% Hand picking. Grapes were destemmed and crushed. All the grapes were fermented separate and spontaneously. A part of Malbec and Tempranillo were made with 7% of their own stems, trying to get complexity and better structure. Fermentation temperatures were kept in between 19-22 °C, to get the best extraction out of the skins. After 16 days we rack the wine off the skins.
Aging	100% Stainless steel.
Bottling Date	November 23th 2016.

SPECIFICATIONS

Alcohol (% V/V)	11.5%
Total Acidity (H2 SO4)	3.86 g/l
Residual Sugar	1.8 g/l
Ph	3.48
VA (C2H4O2)	0.67 g/l
SO2	32 mg/l

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