



# BLOCK\* SERIES

*Syrah / Carignan / Grenache*

## TASTING NOTES

A ruby-coloured wine with violet hues. The nose showcases very complex aromas of blackberries, plums and mineral hints. In the mouth, the wine reveals good structure, delicious acidity and ripe, firm tannins.

Suggestions: Lamb, charcuterie, mature cheese.

Ageing Potential: 5 years or more.

Serving temperature: 16-18°C.

We recommend decanting this wine an hour before serving.

## DESCRIPTION

VINTAGE	2023
APPELLATION:	Maule
VARIETY:	60% Syrah, 30% Carignan, 10% Grenache.

## VINEYARD

**SOIL:** Deep soils of variable texture, with clay and silica at the surface and granite and quartz in the subsoil, ensure optimal water retention and release. This characteristic is fundamental for the three Mediterranean varieties to ripen correctly. Each variety is separately harvested.

**CLIMATE:** The climate is temperate to warm; in summer the days are warm (28°C-30°C) and the nights are cool (8°C-11°C), while autumn is cool and damp. Annual rainfall varies between 250 and 500mm.

**HARVEST:** By hand and transported in small, 12-kg trays. The Syrah in mid-March, the Carignan in early May and the Grenache in early April.

## VINIFICATION

**COLD MACERATION:** 6°C-8°C for 5 days.

**FERMENTATION:** Selected yeasts; strict temperature control (maximum of 28°C)

**POST-FERMENTATIVE MACERATION:** 20 to 25 days.

**AGEING:** The wine was aged for 12 months in French oak barrels (15% new, 75% second- and third-use).