

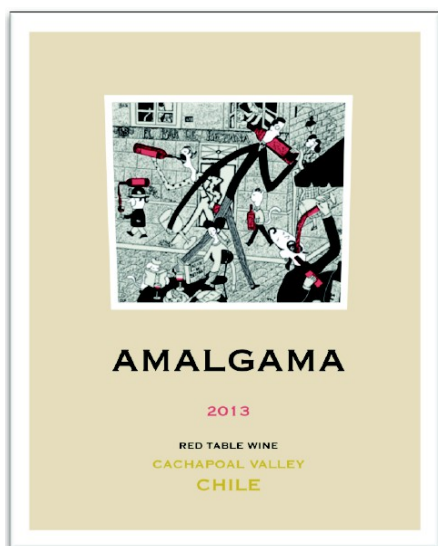
LAGAR DE BEZANA AMALGAMA

Description: We seek a great value Chilean blend that represents its Alto Cachapoal terroir. The Cabernet gives freshness and length and the Syrah a hint of spice and florality.

Label Notes: Our label was painted by the renowned Chilean artist Bororo.

Total Production: 6,000 cases

UPC: 852282002971



Winemakers: Meinard Bloem

Estate Vineyard: Alto Cachapoal, Rapel, Chile

Soil: Silty soils on top of a deep and well-drained gravel subsoil

Varietals: 70% Cabernet Sauvignon & 30% Syrah

Age of Vines: 17 years

Altitude: 2,130 feet above sea level

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Manual selection

Winemaking: The grapes are hand picked, destemmed and deposited in stainless steel tanks where fermentation occurs over the course of 10 to 15 days. Temperatures are kept low, at 26°-28°C (79°-82°F). Alcoholic fermentation is followed by extended maceration for up to 7 days prior to pressing. The wines are kept on the lees during winter and malolactic fermentation is completed during spring following the harvest. Some of the wine is kept in barrels for additional complexity. The different lots are tasted and blended by our winemakers to create a wine of consistent quality every vintage. Unfined with only very light filtration.

Alcohol: 14.0

Residual Sugar: <3.0 g/L

YOUR TASTING NOTES:

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