

TECHNICAL SHEET

TARAMBANO - 2011

WINE MAKER: EMERIC MONTIGNAC

HARVEST

Handpicked in 10 to 15kg crates, clusters sorted in the parcels.

BLEND	GRAPE VARIETAL	PRUNING	SOIL TYPE
56%	Cabernet-sauvignon	Double guyot and trellising	Sandy and gravel
44%	Syrah	Cordon de Royat	Terraces of colluvial origin

WINE-MAKING

The cabernet-sauvignon grapes have been de-stemmed and sorted berry per berry before a 4 to 6 days cold maceration. Fermentation happens with natural native yeasts. Most of the extraction has been done through pump-overs at the beginning of the alcoholic fermentation and the temperature of the tanks never exceeded 24°C to better preserve varietals fruits aromas.

Neither oenology products nor chemicals have been added, not even sulfites. To avoid oxidation, the tank was slowly pressed before the end of the alcoholic fermentation.

The Syrah grapes have been de-stemmed and sorted berry per berry before a 4 to 6 days cold maceration. Fermentation happens with natural native yeasts. Most of the extraction has been done through racks and return in order to ensure a soft but complete extraction. At the end of fermentation only small pump-overs are used to maintain the cap wet. 4 weeks of total maceration with the last week at 28-30°C to extract polysaccharides.

AGEING PROCESS

Malolactic fermentation and ageing happened in 3 to 4 years-old French barrels not to damage the wine with oak taste but to ensure a good micro-oxygenation and therefore a good stability of the wine in the long term. Once again neither sulfites nor anything else have been added at all in the wine throughout the whole process except 15 mg/L at the bottling stage in September 2012.

TASTING NOTE

Balanced and complex nose of red fruits, strawberry, raspberry and blueberry enriched with touches of anis and white mint. In the mouth, tannins are soft and thin. You will enjoy its balance, complexity, roundness and acidity, which brings an amazing length with a final note of spices and coffee.

ANALYSIS

Alcohol: 14.5 % by vol. / PH: 3.76 / Volatile Acidity: 0,50 g/L
Free sulfites: 6 mg/L / Total sulfites: 9 mg/L

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