



Arboleda

BRISA



VINTAGE 2018

ORIGIN

Appellation: Aconcagua Valley

Vineyard: Las Vertientes

Location: Hijuelas

Climate: Mediterranean. Blessed by the cool breezes that blow into the valley from the cold Pacific Ocean, this vineyard is the coolest area of the Aconcagua Valley, where Bordeaux varieties can achieve their ideal ripeness.

Soil: The vineyard is planted in the piedmont on colluvial soils, with a high percentage of clay.

COMPOSITION

36% Syrah

24% Grenache

20% Cabernet Sauvignon

12% Cabernet Franc

8% Mourvedre

ANALYSIS

Alcohol: 13.5%

pH: 3.42

Total Acidity: 6.02 g/L (tartaric acid)

Residual Sugar: 2.49 g/L

WINEMAKING

Grapes were 100% hand-harvest between March, 16th and March, 26th and transported to the winery in 15-kilo cases. Fermentation was carried out in stainless steel tanks (80%), and open-top tanks (20%) between 9 and 17 days with temperatures varying from 23°C to 28°C.

AGEING

Aged for 22 months in French oak barrels, 38% new, and 15% in foudres.

AGEING POTENTIAL

More than 10 years, depending on the ageing conditions.

VINTAGE NOTES

The season began with considerable water reserves (49% above average records) due to the rainfall from May to October. Spring unfolded with moderate temperatures, allowing a very balanced bud break. Flowering reached its peak as usually in November. December concluded with a heat summation 8% higher than average, nevertheless January the heat summation was 4.1 lower than historical with a significant number of cloudy days. February and March scored average temperatures, while April was slightly warmer, wrapping the season with a heat summation that was only 1% higher than average. All these idyllic climatic conditions allowed the season conclude with moderate temperatures, conferring a very balanced ripening and harvesting, as well as ideal sanitary conditions while enabling complex flavours in the grapes.

WINEMAKER'S NOTES

The 2018 Brisa owns a beautiful, and bright ruby red colour with violet glitters. The nose is very aromatic with notes of raspberries, pomegranates and currant leaf accompanied by floral notes, all framed with soft notes of nuts and pastries. The palate reveals red fruits and pastries and a soft balsamic note that reminds of rosemary and tarragon - a wine with chalky tannins, great persistence with excellent volume and finesse on the palate.

SERVING SUGGESTION:

Best served at 17°C.