



Arboleda

B R I S A



## VINTAGE 2021

### 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

42% Syrah

22% Grenache

17% Cabernet Sauvignon

11% Malbec

8% Mourvedre

### ANALYSIS

**Alcohol:** 14%

**pH:** 3.5

**Total Acidity:** 6.19 g/L (tartaric acid)

**Residual Sugar:** 2.35 g/L

### WINEMAKING

Grapes were 100% hand-harvest between March 3<sup>rd</sup> and May 5<sup>th</sup> and transported to the winery in 15-kilo cases. Fermentation was carried out in stainless steel tanks (60%), open-top tanks (25%) and concrete (15%) between 9 and 17 days with temperatures varying from 23°C to 28°C.

### AGEING

Aged for 22 months in French oak barrels, 40% new, and 15% in concrete eggs.

### AGEING POTENTIAL

More than 10 years, depending on the ageing conditions.

## VINTAGE NOTES

A season that began with little rain and warm temperatures, but turned cooler midseason where the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with tremendously intense colours, very good and juicy natural acidity, and very smooth, elegant tannins.

## WINEMAKER'S NOTES

The 2021 Brisa shows a beautiful deep purple-red colour with violet hues. On the nose, aromas of violets, lavender, accompanied by cherry and black currant, plus some fresh plums, blackberries and blueberries, all framed in soft notes of cedar and cloves. The palate is dominated by black fruit framed in soft notes of caramel, anise, and some pastry such as wafer dough. A juicy, fresh and vertical wine with good breadth on the palate. Fine-grained tannins that give body to an elegant, long wine with a pleasant finish.

## SERVING SUGGESTION:

Best served at 17°C.