

Sillan ki

LIMITED EDITION

Malbec 2018

TASTING NOTE

Intense and brilliant red.

It presents red fruit aromas with floral notes; also you can find some graphite notes.

It presents soft and round tannins with a long and elegant aftertaste.

DESCRIPTION

Vintage: 2018
Valley : Maule
Variety : 100% Malbec

VINEYARD

Estate : Santa Rosa, 48 km from the Pacific Ocean, 47 MASL
Block : 36
Soil : Alluvial origin, with a large quantity of rounded rocks intermingled with clay horizons.
Yield : 8.000 to 9.000 kg/ha.
Harvest: Handpicked in boxes of 12 kg during the last week of march.

VINIFICATION

Cold maceration: 48 hours at 10°C
Fermentation : Concret tanks between 24–28°C for 12 days.
Hot maceration : 5 days
Aging : 12 months in French oak barrels.

TECHNICAL DATA

Alcohol : 13°
pH : 3,46
Residual Sugar: 2,27
Total Acidity : 5,51

