



L'ASSEMBLAGE GRAND VIN 2018

VITICULTURE

Varietal Composition: 46% Syrah (Casablanca) – 40% Cabernet Sauvignon (Maipo) – 10% Petite Syrah (Maipo) – 4% Merlot (Casablanca)
Irrigation: Drip

VINIFICATION

Harvest date: CS 17/04; Syrah 04/05 ; Durif 28/05; Merlot 04/05
Picking method: Hand Harvested
Fruit selection: At the Vineyard and at the winery
Crusher: Centrifugal crusher
Pre-fermentation cold maceration: temperature 8 °C for 7 days

Fermentation temperature: 28-30 °C

Alcoholic fermentation: 7-10 days

Pump-overs: 3-5 times a day

Maceration post fermentation: 7-12 days

Total skin contact: 21-29 days

Malolactic fermentation: yes

AGEING

Blend in 100% oak barrels (85% French -15% American)

Coopers: Nadalie

Time in barrels: 9,5 months

Type of barrels: 225, 300, 400, 500 litres

Age of barrels: 1-5 years

BOTTLING

Stabilization: Cold stabilization

Fining: No

Bottling date: 14/03/2019 & 24/04/19

Sealing: Natural Cork

Total production: 28.800 Bottles

ANALYSIS

Alcohol: 14,0%

Residual Sugar: 1,47g/l

Total acidity: 5,60 g/l

pH: 3,35