

JCV GRENACHE
2022



VITICULTURE

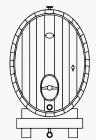
Varietal Composition: 100% Grenache
 Appellation of Origin: Casablanca Valley, Chile
 Trellising system: Vertical shoot positioning
 Pruning: Double Guyot
 Irrigation: Drip
 Soil type: Sedimentary and granitic soils in different stages of decomposition.

VINIFICATION

Harvest date: April 25th, 2022
 Picking method: Hand harvested
 Fruit selection: At the vineyard and the winery
 Pre-fermentation cold maceration: 8 days
 Alcoholic fermentation: 30% whole cluster fermentation for 7 days
 Yeast: Native yeasts
 Pumping-Overs: Twice per day, then once a day and finally once every two days during alcoholic fermentation
 Post-fermentative maceration: 10 days

AGEING

100% French oak foudre of 5000 liters for 13 months



BOTTLING

Stabilization: No
 Bottling date: July 26th, 2023
 Bottles produced: 3.780

ANALYSIS

Alcohol: 14.5%
 Residual Sugar: 2,11 g/L
 Total Acidity: 4,75 g/L
 pH:3