



CLOS DE LOLOL RED BLEND 2022

Este vino representa la esencia del clima fresco de Lolol. Se compone de las mejores parcelas de cuatro variedades de uva que destacan en el valle: Carmenère, Cabernet Sauvignon, Syrah y Cabernet Franc. Se cultivan en diferentes puntos de la finca que saca lo mejor de cada variedad de uva y se mezclan para dar un vino fino y complejo.



VARIETY

40% Carmenere ; 30% Syrah ; 13% Cabernet Sauvignon ; 7% Cabernet Franc ; 6% Petit Verdot ; 4% Malbec

VINEYARD

Soil

D.O. LOLOL

Density

4 000 vines / ha

Climate

Un clima seco y cálido, con temperaturas diarias que oscilan entre 15 y 20°C. Mucho sol y un viento fresco proveniente del mar que enfriá las temperaturas durante las horas más cálidas del día.

Average age of the vines

18 years old

Yield

55 hl / ha

Location

All grapes come from our estate at Hacienda Araucano at Lolol. Planted with no rootstock, the vines which we cultivate, are among the last vines of the world not to have known Phylloxera.

WINEMAKING

Harvest

The grapes are handpicked into crates (12kg), then selected on double sorting tables.

Vinification

Each grape variety and parcel is vinified separately, with blending after aging. Harvest entry involves manual selection. Pre-fermentation maceration occurs at 5-8°C for 4 days in concrete and stainless steel tanks, with gentle foot treading. Fermentation takes place at 24-26°C with soft pump-overs, focusing extraction in the early stages. Malolactic fermentation occurs in tank, followed by differentiated aging according to the grape variety.

Ageing

60% of the blend is aged for 12 months in 225-liter French oak barrels of first (30%), second, and third use. 10% (Carmenere) is aged for 12 months in ceramic amphorae. The remaining 30% is aged in stainless steel tanks

THE VINTAGE

The 2022 vintage in Chile was characterized by high temperatures and persistent drought, especially in central valleys like Colchagua. These conditions led to an early harvest and lower yields, concentrating aromas in the berries. Wines from this vintage exhibit remarkable aromatic intensity, pronounced structure, and good aging potential.

TASTING NOTES

Complex and fruity, with red fruit and black cherry notes. A pronounced herbal character brings freshness, complemented by toasted aromas, tobacco, and chocolate. Deep purple color. A versatile wine that pairs excellently with oven-roasted meats and dishes prepared with red wine reductions, such as lamb shank in red wine and lamb «lollipops». It also complements sweet and savory options like bacon- and plum-stuffed pork tenderloin.

SUGGESTIONS

This is a well-rounded wine that can be enjoyed now or in up to six years time, accompanied by substantial dishes, game in wine sauce or barbecued red meat.

AWARDS

2021 94pts - James Suckling
93pts - Vinous 2020 TOP 100
94pts - James Suckling 93pts -
Descorchados 91pts - Wine Advocate 91pts - Wine Spectator
91pts - Vinous 2019 TOP 100
94pts - James Suckling 92pts -
Tim Atkin 91pts - Wine Advocate
91pts - Wine Spectator

TEMPERATURE

17-18°C

CONSUMPTION

10 years.