



# Mito

<b>VARIETIES</b> 100% Carmenere	<b>ORIGIN</b> Maule Valley
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## VINEYARD AND HARVEST INFORMATION

This wine comes from our own vineyards located in the Maule Valley. There the climate is of subhumid temperate Mediterranean type, with a dry and warm summer and rainfall that is concentrated mainly in winter, which can reach 800 mm. The Maule is located on the eastern edge of the Cordillera de la Costa, so it receives the influence of coastal breezes that cool the summer nights and generate a wide thermal differential. Its loamy clay soils, with good water retention, are especially attractive for the cultivation of strains such as Carménère. The vineyards were planted in 2013 on gentle hills to take advantage of different exhibitions and orientations, which produces a great diversity of expressions in the grapes.

The Maule Valley has a temperate Mediterranean climate in all its extension, which is characterized by dry summers and winters with moderate rainfall. During the 2017 season, there was an almost total absence of frost, higher rainfall and higher temperatures than normal, reaching one of the highest thermal sums of recent years. Both flowering and harvesting were carried out in excellent sanitary conditions due to the absence of rainfall. Slight increases in yields were observed, with healthy fruit and good quality. The wines of this vintage, especially the traditional Maule reds, such as cabernet sauvignon, have remarkable varietal expressions, great aromatic intensity, and well-structured tannins.

## WINE DESCRIPTION

- *Color:* Deep Garnet Red.
- *Aroma:* Black fruit like plum and blackberry with elegant spicy touches. A fine balance between fruit and wood, with slight smoky notes.
- *Taste:* In the mouth, it is a wine Great concentration and volume with silky tannins that wrap the palate.
- *Recommended service temperature:* Between 18 and 20°C.

## ANALYSIS

- *Alcohol:* 13,5%
- *pH:* 3,45
- *Total Acidity:* 3,73 g/L. (Tartaric)
- *Residual Sugar:* 3.0 g/L

