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18

Sibaris

VARIETY: 100% Malbec
VINTAGE: 2018
ALCOHOL: 13.5%

ORIGIN
D.O. Maule Valley

VINEYARDS

The Malbec vineyards are in the Cauquenes area, some 10 kilometres from the city, 30 kilometres from the sea and 350km from Santiago.

The climate in this area is temperate to warm. Summers tend to be warm and dry with average daytime temperatures of 28°C to 30°C and cool nights of 8°C to 11°C. Autumn is cool and damp with between 250mm and 500mm of rainfall, depending on the year.

These are traditional vineyards with trellis-trained vines planted on slopes with red clay soils with encrustations of granite and quartz.

The vineyard is located on the south-facing slope of the River Cauquenes. The river has a moderating effect on the temperatures so the grapes have cooler conditions compared to those in other parts of the valley. All of this results in gradual ripening and greater freshness.

VINIFICATION

The grapes were manually harvested in late March and sent to the winery in 400-kg bins.

The process began with a manual selection of the clusters. Then the grapes were destemmed and, after crushing, were put into a stainless



steel tank for a cold pre-fermentative maceration at 6°C-8°C for around 4 days to obtain greater colour intensity and more concentrated aromas.

Then the alcoholic fermentation got underway with selected yeasts at a temperature of 26°C-28°C for 14-15 days. Daily pump-overs were used to extract the right level of polyphenols. Once the fermentation had finished, the wine underwent a post-fermentative maceration with the skins for 7-10 days in order to improve the structure and the polymerization of the tannins.

Next the wine underwent malolactic fermentation and 10 months' ageing. 70% of the wine was racked into French oak barrels, 10% of which were new and the rest were second- or third-use. This wine is the part of the blend that contributes structure.

The remaining 30% was aged in stainless steel tanks to contribute fresher and fruitier notes to the blend.

TASTING NOTES

This wine is a very intense violet-red colour. The nose is expressive and fresh, intermingling fruity notes of plums and cherries, candy, with floral and spicy notes of pepper, liquorice and cypress. In the mouth, it achieves a perfect balance between freshness thanks to its delicious acidity and the complexity lent by the oak-ageing. This wine has sweet, velvety-smooth, tannins. It pairs perfectly with pasta and casserole dishes, lean meat, stews and cheese. This wine can be enjoyed now or kept for up to 5 years.

WINEMAKER

Pilar Díaz

BLACK SERIES
MALBEC