

ANDES PLATEAU



The height, the colors, the skies and their unique terroirs is what Andes Mountains gives to us. Andes Plateau was born as a tireless searching to show mountain sense through an elegant, fresh and easy drinking wine.



SOILS: Both terroirs share similar characteristics: Alluvial soils, near riverbeds and Colluvial soils, caused by mountain rock falls.

CLIMATE: In the growing time, the temperatures are lower, allowing the wines to achieve less degrees of alcohol, lower pH and higher acidity.

HARVESTS AND VINIFICATION: The grapes are tasted and selected carefully. An early harvest allows the wines to achieve freshness and acidity. The process is made by hand, using 12 kilos boxes.

We use pure native yeasts. The Cabernet Sauvignon is fermented in stainless steel tanks, while the Syrah, the Carignan and the Cabernet Franc are fermented in open tanks to facilitate "Pigeage" (grinded with feet). This process is an essential part of our wine mixture.

We limit to the minimum the pump-over process and we taste daily our wines until the desired results.

AGING AND STORAGE: The wines are aged for 15 months in 3rd and 4th use oak barrels. Additionally we use an untoasted french oak foudre of 3000 liters. Afterward, the wine is storage for 6 months to then be released to the market.

TASTING NOTES: Elegant wine with red fruits, graphite and spices notes. In the palate it shows freshness, intensity and deepness. Thanks its acidity, it becomes a versatile wine that can be combined with a wide variety of flavors and foods.



TECHNICAL INFORMATION

Alcohol: 13,5

PH: 3,5

Residual sugar: 1,23

Blend: 84% Cabernet Sauvignon, 12% Syrah, 2% Cabernet Franc, 2% Carignan.

Time in Oak barriers: 15 months.

Timelines in Bottle: 6 months minimum.

Year: : 2014

Vineyard Yield: 1,5 kg/plant

Planted area: 3 hectares.

Estimated Production 2016: 1,500 boxes.

VINEYARD LOCATIONS

