

# PULSO



## 2013 RED WINE

LOLOL VINEYARDS  
COLCHAGUA VALLEY  
COAST  
CHILE

### VINEYARD:

*Located in the coastal region of the Colchagua Valley, it is the vines of Malbec that make this wine shine. The region enjoys a Mediterranean climate: 600 mm rainfall per year concentrated in winter, moderate to high temperatures in summer moderated by the breeze that comes from the mountains in the morning and the ocean in the afternoon. It's a small valley surrounded by mountains from which the soils with decomposed granite originated, in variable depths depending on the slope. A loamy-sand texture that provides the wine with its unique floral aromas. Yields: 8 tons/hectare*

### GROWING SEASON:

*A cold spring in Chile did not affect the vineyard as it is accustomed to breezes that naturally cool the area throughout the year. Even ripening allowed the grapes to have great balance and strong flavours. It was a year of incredible elegance. Harvest date: March 19th*

### WINEMAKER'S NOTES:

*Beautiful aromas of red cherries, floral, intense. Delicate in the mouth with incredible balance. Elegant and with a bright acidity that makes it difficult not to wish you had another bottle!*

### WINEMAKER:

*Ximena Pacheco*

### ANALYSIS:

- pH: 3,61
- Titratable acidity: 5,84 g/L
- Alcohol: 13,5%
- Residual sugar: 1,84 g/L
- Bottled: March 18th, 2014
- Released: March 2015

### WINEMAKING:

- Native yeasts
- Long post alcoholic fermentation macerations
- Traditional vinification with whole berries
- Whole berries + 30% reincorporated stems
- Whole berries macerated in old barrels for 3 months
- Aged 12 months in old barrels and Apollo eggs that allow micro-oxygen exchange
- Unfined and gross filtration