TECHNICAL SHEET

SECANO

Place Matters is a line of limited production wines inspired by outstanding and unique quality of wines produced from very specific vineyard blocks.
These varieties are traditionally from Spain or southern France were chosen for their hardiness and ability to thrive with minimal water, and are usually planted as head-trained, or “goblet” with no trellis wires, forming what looks like a bush at the end of each season.

TERROIR

Climate:	Dry Mediterranean climate, temperatures moderated by proximity to the cool Pacific Ocean. Altitude produces extreme temperature oscillations between night and day, often surpassing 25°C.
Soils:	Deep alluvial sandy clay soils, low to medium fertility.

SECANO TEMPRANILLO 2020

Variety	: Tempranillo.
Appellation	: Maule Valley, Chile.
Harvest	: 2020
Origin	: Vineyard Batuco.
Composition	: 100% Tempranillo.
Ageing Potential	: 10 years in bottle, it will be best in 2/3 years.

ANALISYS

Alcohol	: 13,8 %
PH	: 3,73
Total Acidity	: 5,63g/l
Residual Sugar	: 3,02g/l

VINIFICATION

Harvesting: Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery. The grapes were cold macerated for 5 days, then fermented in stainless steel tanks between 27º – 29º C for 15 days. The wine is aged for 24 months in oak barrels, 70% American (new) and 30% French (2nd use) and bottled with minimum filtration.

TASTING NOTES

This wine is a deep purple red color. On the nose there are notes of Leather, graphite and ripe black fruit such as cherries, plums and dried fruit. On the palate it is a silky and long wine, with great body. Velvety, robust tannins, accompanied by notes of vanilla, toast, tobacco and mocha provided by the barrels.
Enjoy at cellar temperature: 16º- 18ºC.
Pair with: mature cheeses, red meats and sausages.

CERTIFIED SUSTAINABLE WINE OF CHILE

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