



## Maipo Valley La Piqueta – Malbec

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

### Region:

At the base of the Andes, the Maipo Valley benefits from significant temperature variation, yielding wines with vibrant fruit flavours, smooth tannins, and an exceptional balance of complexity and elegance.

**VARIEDAD:**  
Malbec

**ESTILO:**  
Still wine

**GRADUACIÓN ALOHÓLICA:**  
13%

**RECOMENDACIÓN DE SERVICIO:**  
14 – 16 °C.

### Notas de cata

A vibrant cherry-coloured wine with aromas of fresh plums, wild herbs, and delicate blue flowers. Medium to full-bodied with a harmonious, long-lasting finish.

### Maridaje

This is the perfect accompaniment to game meats, spicy dishes and pasta.

## Información técnica

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.