CoPa Cinsault, Valle de Itata 2019

CCO010X2019

CoPa

— Rio Itata, Chile

100% Cinsault from old dry farmed vines, on granite soils over the hills of the coastal mountain range.

Production

Made from 80 year old dry farmed Cinsault grapes from the Florida vineyards in Itata. Grapes are hand picked and destemmed and put in to open top wooden tanks where slow alcoholic fermentation takes place over 20 days with soft pump overs to avoid extraction. Malolactic fermentation takes place and the wine is aged in stainless steel and old oak barrels for 15 months.

Tasting note

Bright ruby red colour, with notes of red fruits, raspberry and strawberry with a floral hint and spice white pepper notes. Soft tannins palate and a structural backbone that keeps the wine fresh, complex, with typicity and pleasant finish.

Food Match

Try with crispy duck pancakes, seared tuna and vegetable skewers

ABV:
13.50%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Valle De Itata

Winemaker:
Rodrigo Concha

Grape Varieties:
Cinsault 100%

Suitable for:
Vegan

Bottle Barcode:
0658325392340