

2021

# INCÓGNITO DE LARQUI FIELD BLEND PRIMERO

DRY FARMED · OLD VINES

CABERNET SAUVIGNON, MALBEC, PINOT NOIR Y OTRAS CEPAS NO IDENTIFICADAS.



Alcohol 13 % Vol.



D.O. VALLE DEL ITATA



Suelo

Limoso arcilloso y trazas de origen volcánico.



Clima

Templado mediterráneo. Precipitaciones de 700 - 800 mm al año.



Cocecha

Las uvas fueron cosechadas y seleccionadas a mano el 7 de marzo del año 2021.



Fermentación

Fermentación a lagar abierto, realizando pisoneo a mano para la extracción de color, aromas y sabores.



Guarda

Vino fue guardado por 9 meses en cuba de acero inoxidable.



Nota de cata

Field Blend Primero es la expresión de un cuartel de 3800 plantas, el cual se encuentra mezclada con diferentes variedades de Vitis vinífera. La cosecha se realizo los primeros días de marzo con la intención de patrocinar frescura, acidez y notas a frutas rojas. Es un vino que deleita los sentidos en la vista por su color rojo cereza oscura, en aromas con sus notas intensas a frutas rojas y negras. En boca es de acidez media- alta, con taninos firmes, buena estructura y cuerpo medio.



Maridaje

Carnes rojas, cordero, cerdo y quesos.



Temperatura de servicio

14 - 16 °C



Reconocimiento

Medalla de Oro Catador World Wine Awards 2021



# INCÓGNITO DE LARQUI FIELD BLEND PRIMERO

DRY FARMED · OLD VINES

2021

CABERNET SAUVIGNON, MALBEC, PINOT NOIR AND OTHER UNIDENTIFIED STRAINS.

The grapes come from an ancestral vineyard that is more than 70 years old, located in the town of Larqui Maule, Chillán Viejo commune, in the middle of the intermediate depression of the Ñuble Region, Itata Valley. The vineyard management system is at the forefront, without artificial irrigation, all the work is done by hand and organic farming is practiced.



D.O. VALLE DEL ITATA



Soil

Silty clayey and traces of volcanic origin.



Climate

Temperate Mediterranean. Rainfall of 700 - 800 mm per year.



Harvest

The grapes were harvested and selected by hand on March 7, 2021.



Fermentation

The fermentation was carried out in an open press, pressing by hand to extract color, aromas and flavors.



Aging

Wine was stored for 9 months in a stainless steel tank.



Tasting Notes

Field Blend Primero is the expression of a block of 3800 plants, which is mixed with different varieties of *Vitis vinifera*. The harvest was carried out in the first days of March with the intention of sponsoring freshness, acidity and notes of red fruits. It is a wine that delights the senses in sight due to its dark cherry red color, in aromas with its intense notes of red and black fruits. The palate is medium-high acidity, with firm tannins, good structure and medium body.



Pairing

Red meats, lamb, pork and cheeses.



Serving Temperature

14 - 16 °C



Recognition

Gold Medal Catador World Wine Awards 2021

Alcohol 13 % Vol.