

TRICKY

(rabbit)

60% CABERNET FRANC - 40% CARMÉNÈRE
Chocolate and pepper – go figure!



*A rabbit is fuzzy and cute.
A unicycle is an odd contraption.
Each one by itself is a dignified creation.
Put them together, and there's the trick!
We pair dignified grapes together in such a
way that - shazam! - Something wondrous
comes out of it.*

TERROIR

Soils: Deep clay soils of medium to low fertility.
Climate: Long, dry summers, temperatures moderated
by cooling influence of the Pacific Ocean.

CABERNET FRANC - CARMÉNÈRE RESERVA

Variety: Cabernet Franc - Carménère
Appellation: Maule Valley, Chile
Composition: 60% Cabernet Franc - 40% Carménère
Ageing Potential: Best consumed in 4 to 5 years.

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 26° - 29° degrees for 10
days. Then the wines were aged in a
mix of new and used barrels for 8 months.

The grapes for this Estate Bottled wine come from our
Batuco vineyards 90% and Las Tizas vineyards 10%.

WINEMAKER'S NOTES

This blend has aromas of dry leaves and white pepper that
unfold with raspberry and blackberry fruit flavors, silky
smooth tannins, and a lovely complex finish.
Great for lamb or pork dishes. It is recommended to drink
between temperature 16 ° - 18 ° C.

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RESERVA
CABERNET FRANC
CARMÉNÈRE



D.O. VALLE DEL MAULE, CHILE - ESTATE BOTTLED