

# TRICKY

(rabbit)

75% PINOT NOIR - 25% SYRAH  
Cherries and prunes smell of new  
leather shoes.



*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.

## PINOT NOIR - SYRAH RESERVA

Variety: Pinot Noir - Syrah  
Appellation: Maule Valley, Chile  
Composition: 75% Pinot Noir - 25% Syrah  
Ageing Potential: Best consumed in 3 to 4 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° for  
15 days. Part of the wine was fermented in open tanks  
with manual punch-down. 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 85% and Las Tizas vineyards 15%.

## WINEMAKER'S NOTES

The wine has a flowery nose of plum nose layered over  
cherries and vanilla in the palate and lingering. It is  
recommended to drink between  
temperature 12° - 15° C.

