

mínimo

vintage 2018

Los Lingues, Colchagua Valley

68% Malbec • 32% Syrah

The Wine

Red blend of 68% Malbec and 32% Syrah from Los Lingues, Colchagua Valley, Chile. Mínimo is our conceptual wine, representing our beliefs, philosophy and reason for existence, and is made with grapes from the small area of Los Lingues, at the foot of the Andes and under the influence of the moon and the stars. Made with the use of natural forces and energies, without the use of synthetic compounds in the field, in balance with the ecosystem.

Vineyard

Vineyard planted in 2017 from west to east, with its back to the Andes, on slopes of 5% to 15%. Virtually virgin, stony soils with complex mixtures of Granite, Basalt, and other volcanic stones.

Viticulture

Focus on giving maximum autonomy to the field, amplifying the existing life in the ground and subsoil, to intervene as little as possible. No pesticides or herbicides of any kind. Roots more than 3 meters deep.

Winemaking

Hand harvest, each variety at its optimum point of maturity. Double selection (bunches and berries). Spontaneous fermentations at 25°C. No additives other than sulfites before bottling.

Aging

52% in 500L second-use French oak barrels, lightly toasted, and the rest in 225L fourth-use barrels for 22 months, followed by at least 3 years in the bottle before going to market. Bottled in February/2020.

Winemaker

Luca Hodgkinson. He was born and raised in Priorat, Catalonia. Master in Bordeaux, has intentionally "unlearned" much of what he had learned academically. Responsible for the organic conversion of François Lurton's vineyards in Chile and Argentina, he currently advises many sincere wine projects in Chile.

Technical Data

Vintage: 2018

Grapes: 68% Malbec and 32% Syrah

Appellation: Los Lingues, Colchagua Valley, Chile

Aging: 52% in lightly toasted 500L second-use french oak barrels, and the rest in 225L fourth-use barrels for 22 months

Production: 2,369 bottles

ABV: 14%

Residual Sugar: 3.11 g/L

Total Acidity: 3.31 g/L

Volatiles Acidity: 0,78 g/L

pH: 3.57

Free So2: 13 ppm

Total So2: 44 ppm

