

CINSAULT 2021

SANTA ANA

COLCHAGUA

"Apparently the first and only Cinsault from Colchagua, the 2021 Boutique Cinsault was produced with vines planted in 2017 and worked organically (but is not certified), and it's much darker and more structured than the examples from the south. It fermented in concrete with selected yeasts and went through malolactic in stainless steel and then 60% of the volume matured in used barriques for six months. It has 13.5% alcohol and kept good freshness, and it's varietal, balanced and easy to drink but not banal.- Luis Gutiérrez"



KYSELA PERE et FILS, LTD.