

FALERNIA
CHILE
Valle de Elquí

Number One



Grapes:	50% Cabernet Sauvignon, 25% Syrah, and 25% Carmenere
Region:	Elqui Valley
Vineyards:	Pedregal and Titon
Exposure:	North/West
Altitude:	985-1,970 feet above sea level
Soil:	Sandy, gravelly terrain
Vine Training:	Guyot
Vine Age:	15 years
Time of Harvest:	April
Vine Yield:	4.4 lbs per vine
Vinification Process:	The grapes are hand-picked and gently crushed before undergoing 48 hours of maceration at low temperature. Fermentation takes place at 22-24°C for 10 days, then another week of maceration after fermentation. Full malolactic fermentation in stainless steel tanks.
Aging Process:	All the wines matured separately in French oak barrels (Cabernet Sauvignon and Syrah) and American barrels (Carmenere) for 12 months. The wines are blended and spend another three months in tank and before bottling.
Alcohol Content:	14.50%
Tasting Notes:	Deep ruby red in color, with clear aromas of red berries and hints of vanilla, white chocolate, and pepper. Full-bodied on palate, with a touch of red fruit character.
Winemaker:	Giorgio Flessati
Winery Philosophy:	Falernia: Altitude with Attitude
Cellaring:	Up to 5 years
Bottled:	Fall
Closure:	Natural cork
Food/Menu Pairing:	Pairs well with meats and cheeses. Excellent with grilled steaks.

