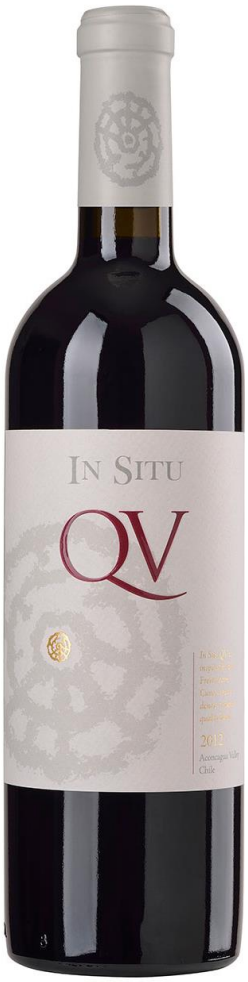
IN SITU



QV 2013

In Situ QV is inspired by the French term Cuvée, used to denote a high quality blend.

150 cases produced

HARVEST & BLEND

Handpicked: 40% Petit Verdot, 30% Cabernet Sauvignon, 20% Cabernet Franc and 10% Malbec.

CLIMATE & SOIL

The combination of high altitude and hill-side vine cultivation (870 m a.s.l.) allows for progressive and gentle grape ripening and provides poor, rocky soil that created a unique expression flavours and elegance that distinguish Aconcagua Valley wines.

PROCESSING

Hand-picked and fermented in stainless steel tanks, this wine was skin macerated for 25 days to build body and structure and then aged in French and American oak barrels for 18 months to round out the texture of tannins. After bottling the wine was aged for at least 6 months before release.

ANALYTICAL DATA

Alcohol:	14.5	% by vol.
Total Acidity:	5.89	g/L (Tartaric)
pH:	3.62	
Residual Sugar:	2,5	g/L

*analytical data may vary from one lot to another

Tasting

Concentrated aromas of blackcurrant with notes of tobacco and cedar. A powerful yet elegant wine with rounded tannins and a long, smooth finish.

Food Paring Suggestions

Serve between 16 º and 18º C.

Press & Awards

Rated 91 at Robert Parker's Advocate (2013 vintage)
Rated 91 at Patricio Tapia's Descorchados (2013 vintage)
Rated 90 at James Suckling's Advocate (2013 vintage)