



Deeply rooted in origin, Neyen is a blend that truly reflects the centenary vines and unique soils of Apalta



## 2017 VINTAGE

### APALTA, COLCHAGUA VALLEY

Complex aromas of raspberry and blackcurrant mix with notes of vanilla and subtle pepper, cedar and leather. The palate is fresh and elegant, with smooth tannins and a persistent finish.

### VARIETIES

50% Cabernet Sauvignon, 50% Carménère

### VINEYARD

A vineyard that is perfectly adapted to the estate, located in the old terraces of the Tinguiririca River, where the Andes Mountains and Coastal Range unite in a half-moon formation that protects the 130 year old vines.

### SOILS

Granitic, volcanic soils from the mountains, along with the river's clay loam soils, allow for natural drainage. In pursuit of Neyen's most faithful terroir expression, the use of organic and biodynamic practices leads to living soils that deliver authentic and pure fruit.

### WINEMAKER'S NOTES

Grapes are harvested at first light, and the fruit carefully double sorted and destemmed. The fruit is then gravity fed into 5000 L tanks, where they are fermented with native yeasts. The wine is then racked off to 225 L French oak barrels, where the wine is aged for 14 months. After this period, the wine is finished in 3000 L foudres for 6 months in order to achieve a perfect integration.



13.5°



PH  
3.63



RESIDUAL  
SUGAR  
4.72 G/L



ACIDITY  
1.76 GL