



# NEYEN

ESPÍRITU de APALTA

Planted in 1890, these old Malbec vines personify the grandeur of Apalta by delivering a wine of distinctive, elegant complexity, with a remarkable aging potential.

**VARIETALS:** 100% Malbec

**OAK TREATMENT:** 12 months in French oak

**ALCOHOL:** 14%

**TOTAL ACIDITY:** 3.38 g/l

**PH:** 3.84

**APELLATION:** Apalta, Colchagua Valley

**HARVEST:** By hand

**SOIL:** Volcanic granite

**CLIMATE:** Semi-arid Mediterranean

**AGE OF VINES:** 39 - 120 years

**YIELDS:** 2 - 2.5 ton/acre (5 - 6 ton/ha)

**WINEMAKER NOTES:** Black fruit aromas and plenty fresh fruit including prunes and cherries intertwine with delicate notes of spice and violet. A wine with personality, depth and ripe and round tannins. Smooth and elegant.

**LIMITED PRODUCTION OF 800 BOTTLES**

VINTAGE: 2012

