

Piedras magicas



D.O. Overview :

Under Vine : 200 ha (494 ac)

Climate : Temperate Mediterranean.
Summers with little cloud cover and persistent southwesterly breezes.

Soil Types : Diverse soils derived from metamorphic rock. Includes Licorellas (same as Priorat) and Lutitas rock complemented with a series of alluvial and granitic soils. Quartz and mica are both abundant in the soil profile.

Primary Red : Cabernet Sauvignon, Merlot, Syrah, Malbec, Cabernet Franc, Pinot Noir, Carmenere, Petit Verdot, Carignan

ORIGIN

D.O. Licanten | Coastal Curicó, Chile

DESIGNATION

Piedras Magicas By LA RONCIERE

VARIETY

Carignan

ALCOHOL

14%

OVERVIEW

Piedras Mágicas is hand-selected from small blocks in the Idahue vineyard based on specific soil compositions and microclimate characteristics. The final blend is comprised mainly of Carignan and complemented by other varieties in small proportions determined by vintage.

VINEYARD

Located 15 miles from the Pacific Ocean, La Ronciere's ambitious 500 acre Idahue Estate is their vision for the future. Prevailing coastal breezes, abundant sunshine, and rolling hills of ancient soils culminate in a privileged climatic and geological landscape. Years of research and a forward-looking approach drove the successful effort that saw Licanten granted D.O. status in 2018.

PROCESS

The fermentation is carried out in micro-fermentors, in a consistent range of 78° F and 83° F for seven days. The wine macerates on-skin for an additional 30 days before being pressed to French oak barrels. Maturation in barrel occurs over 10 months before bottling in a combination of new oak (30%) and second and third-fill barrels (70%).

TASTING

This wine displays a deep red color and offers aromas of black-berry, plum and floral notes. A complex palate of black fruits combine with pleasing notes of vanilla. Its volume and silkiness stand out. Juicy tannins and persistent acidity retains balance and elegance.