



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.

GRAPE VARIETY: 100% Malbec

AGING: 12 months french oak

ALCOHOL: 13.5°

ACIDITY: 5.47 G/L

RESIDUAL SUGAR: 1.64 G/L

PH: 3.52

APPELLATION: Apalta, Colchagua Valley

HARVEST: Manual

SOILS: Granitic

CLIMATE: Semi arid Mediterranean

AGE OF VINES: 39 - 130 years

YIELDS: 5 - 6 tons / hectare

WINEMAKER NOTES: Black fruit aromas, plums and cherries are intertwined with delicate notes of spices and violet. A wine with personality, depth, ripe tannins and long, elegant finish.

LIMITED PRODUCTION OF 702 BOTTLES

VINTAGE : **2018**

