



P.S. GARCIA

MALA FAMA 2016

CARIGNAN - CARMENÈRE

Mala Fama is to have Bad Reputation, as Carignan did in Europe, which was used for years to produce bulk wines and Carmenère which was very criticized by consumer and wine critics, for its spicy notes and low acidity. Regardless this blend get together and enhance the characteristics of each variety, showing a very unique and particular wine.

The Carignan that goes into this wine comes from vines planted in 1958, dry-farmed, bush-trained near Melozal. All of these characteristics provide us great acidity, high concentration and great tannins. The Carmenère comes from Piedra Lisa Vineyard of the historic Itata Valley, providing us, silky tannins, low acidity and deep dark color. This blend get together the best of each variety.

VARIETAL COMPOSITION

85% Carignan / Maule Valley
15% Carmenère / Itata Valley

ANALYSIS

Alcohol: 14,5%
pH: 3.24
Tartaric acidity: 6,75 g/L
Residual sugar: 2,34 g/L

AGEING: 24 months in French oak barrels

PRODUCTION: 13.359 bottles

BOTTLING DATE: 22nd December 2020

RELEASE DATE: February 2021

