

Conde de Velázquez®

ACONCAGUA VALLEY

Quality wines *from* Chile

Conde de Velázquez

Grape Varieties: Cabernet Sauvignon, Merlot, Carmenère, Sauvignon Blanc, Sangiovese, Syrah and Chardonnay.

Origin: Aconcagua Valley, Chile.

Climate: Mediterranean with marked influence from Andes Mountains (800m above sea level).

Soil: Alluvial, calcareous origin with moderate fertility and good draining capacity.

Grape Harvest: The Conde de Velázquez wines are produced with grapes from the Aconcagua Valley.

Manual harvesting takes place at the end of March for the hillside-grown grapes and the first week of April for grapes cultivated along the riverbanks.

Conde de Velázquez uses 80% French oak and 20% American oak barrels, except for Syrah which uses 50% French and 50% American.

Regarding the age of oak:

Estate Vintage - New Oak.

Gran Reserva - First and Second usage.

Reserva - Second and Third usage.

Varietal - None.

