



**Old Vine Pale – Truquilemu Vineyard
Empedrado, Maule Valley
Cariñena & Mataro
2020 Lot #103**

“ A “chilled red” for some... a “proper rosé”
for others – for us it’s simply the
“ideal first glass of a long lunch” ”

- Alcohol: 13,5 % vol
- pH: 3,27
- Acidity: 5,99 g/l
- Residual sugar: 1,64 g/l
- 3 812 bottles filled
- 13 barrels



In a nutshell

Truquilemu is perhaps the freshest corner of the Maule high on the Coastal Range of mountains where reds just manage to ripen. This wine is cut earlier than the regular Truquilemu V. red from a corner of the vineyard with a different subsoil – access to more water hence greater yields.

We manage this vineyard ourselves (no grower partner)

Ancestral farming cultivating the vineyard by hand and horse

What you need to know

The Vineyard & Farming

- 75+ years old
- 11 rows at one end of the Truquilemu vineyard with access to more water and thus more vigorous vines
- Granitic soils / sub-soils have cracked granite that allow roots to drink deep down
- 1,5 – 2 kg per plant /about 1500 plants
- On the Coastal Range of mountains (not the Andes) much older and more importantly much slower to cool than the Andes ie crystals granite quartz ...

Winemaking: Ancestral farming by hand and horse
Naturally fermented with native yeasts
Fermented without skins in two parts: part of the blend pressed out like a white and part made as a red without skins.

Elevage: Aged in barrels over one winter— barrels fourth use or more

Appellation: Truquilemu / Empedrado / Maule Valley (Secano Interior)

Varietal: Carignan with a smidgen of Mataró

Color: Deep pink

Personality: Initial poise gives way to layers.

How many lots? Just one each year.

Previous Bottlings Old Vine Pale Truquilemu Vineyard Lot 93 – 2019
Old Vine Pale Truquilemu Vineyard Lot 83 – 2018
Old Vine Pale Truquilemu Vineyard Lot 73 – 2017
Old Vine Pale Truquilemu Vineyard Lot 63 – 2016
Old Vine Pale Truquilemu Vineyard Lot 53 – 2015
Old Vine Pale Truquilemu Vineyard Lot 41 – 2014
Old Vine Pale Truquilemu Vineyard Lot 38 – 2013
Old Vine Pale Truquilemu Vineyard Lot 33 – 2012

Ageability This wine is designed for the swillings of summer. We initially released it in the Fall just when the low budget rosés get put away. The 2020 vintage is crisp and austere made to be imbibed over a few years time. We have bottles of the early vintages and perhaps due to the wines tremendous acidity (3,0 pH) it not only keeps it freshness, but it develops complexity and pleasantly surprises for years to come. Perspective: “we opened 2012 last year and it was a delight still fresh yet with a complexity that was sublime.” (words of Luis Gutierrez not ours)

Best drinking House: 2021-2026 ; TA : 2021-2024

The Vintage

2020 is somewhat austere in the spirit of the original / first 2012 vintage and we like this very much.

House note

A cheeky chilled red with a very tasty palate: vivid notes of pomegranate, cranberries, wild strawberries and citrus with herbs-- that literally makes you hunger for food. Oily on the palate with crunchy berries and linear acidity to match mid-weight phenolics. Delicious and serious.

Note : this wine by the glass will make the most macho of men break down and sing the praises of pink. Put it by the glass and/or offer a taste and soon you will have everyone pointing at the bottle to ask: What else do you have by these people?

Flexible food match / try with sea urchins / foie gras / rich fish like salmon sushi / Thai food with heat all things Indian ...

Hashtag
#gwco



Critics Notes

Descorchados – Patricio Tapia

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2020 - Lot # 103 94 Pts



Robert Parker – Wine Advocate

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2020 - Lot # 103 93 Pts



La Cav – Mesa de Cata

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2020 - Lot # 103 92 Pts



Tim Atkin

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2020 - Lot # 103 92 Pts

Is it a light red or is it rosé? A bit of both in truth. Made with equal amounts of direct pressed [whole stems] and saignée (bled off from a tank) grapes, this is an intriguing, old-vine cuvée of Cariñena with a splash of Mataró. Very much a grown-up style, with savoury tannins, refreshing acidity, rosehip and red cherry flavours and a stony, intense finish. My kind of rosé. Or light red. 2021-24



Vinous – Joaquin Hidalgo

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2020 - Lot # 103 92 Pts

The 2020 Cariñena Monastrell - Old Vine Pale Rosé Truquilemu Vineyard Lot 103 is made from 12 barrels of Cariñena and one barrel of Monastrell from Empedrado, Maule. Garnet red, it delivers attractively fragrant aromas of sweet and sour cherry and strawberry. It's just as expressive in the mouth, with the broad entrance quickly channeled by a lively acidity that anchors the flavors. A delicious aperitif.



Notes on Previous Vintages of this wine

James Suckling

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2018 - Lot # 83 93 Pts

Vivid notes of pomegranate, cranberries, wild strawberries and citrus with herbs. Very oily on the palate with crunchy berries and linear acidity to match weighty phenolics. More like a light red than a rosé. Drink now.



Descorchados - Patricio Tapia

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2018 - Lot # 83 93 Pts

From the Truquilemu area, a coastal spot in the Maule Valley, this rosé has the appearance of a claret, that intense pink, almost like a light red. The blend is made up of 95% cariñena (carignan), and the rest is mataro (mourvèdre), one part fermented without skins and the other part is from bleeding off (that explains the intense color), and then it ages for a winter in old barrels. This is an atypical rosé, deep in color (very much in contrast with the pale rosé trend) and intense ripe red fruit on the nose and palate. The texture is smooth and creamy, and the acidity is firm, but with a succulent sensation at the same time. A delicious rosé for paella.



Robert Parker's Wine Advocate # 247

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2018 - Lot # 83 92+ Pts

Pts I went crazy for the 2018 Old Vine Pale, an unusual rosé (or light red) that is a blend of



mostly Carignan and a bit of Mataró (Monastrell) from the more vigorous rows in the Truquilemu vineyard. It has a savory nose with some medicinal and balsamic undertones, wild berries, plants and flowers. The palate is explosive with focused and sharp flavors, clean, long and with an almost salty finish that made me salivate. No wonder, as it has 12.6% alcohol and a pH of 3.05, lower than most whites! This is a really gastronomical light wine. There were 11 barrels of Carignan and one of Mataró that aged over one winter in the cellar. It is delicious and serious. I'd love to see this in another five years, because I'm sure it's going to age beautifully. 3,158 bottles were filled in October 2018. This was the 83rd wine they have bottled since 2001 and it is marked Lot # 83.

Vinous – Joaquin Hidalgo

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2018 - Lot # 83 90 Pts

Carignan with 8% Mataró from Triquilemu, Maule, aged in oak with a pH of 3.05, this wine falls right between a red and a pale rosé with expressive sour cherry notes. Quite acidic, the tame tannins provide volume and smoothness. A restrained but mouth-watering red.

Robert Parker's Wine Advocate # 239

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2017 - Lot # 73 91 Pts

The 2017 Old Vine Pale is a bit of a geeky rosé/chilled red, perhaps a little more austere than in the previous year, from the same origin. It has a very tasty palate that literally makes you hungry for food. This has to be the best version of this unusual wine to date, which is especially remarkable given the conditions of the 2017 vintage. It has moderate alcohol and high acidity, which got me salivating... This was produced from 11 barrels of Carignan and one of Mataró. 3,518 bottles were filled in October 2017. Drink 2018 – 2023 Luis Gutierrez

Descorchados - Patricio Tapia

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2016 - Lot # 63 93 Pts

Dominado por una acidez deliciosa, este tinto se mueve con nervio por la boca, como si tuviera su propia luz. Delicioso.

Vinous – Antonio Galloni

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2016 - Lot # 63 91 Pts

(aged in neutral French oak barrels for three months; pH 3.2) Deep lurid pink. Fresh raspberry, blood orange and candied rose on the expressive nose. Pliant and seamless in texture, offering intense red fruit and floral pastille flavors that are lifted and braced by a spine of juicy acidity. Puts on weight with air while maintaining urgency, and finishes sappy and very long, showing excellent focus and lingering raspberry character. I'd consider this suave, insanely easy-to-drink wine as more "light red" than "rosé." Drink 2018 – 2023 Josh Reynolds

James Suckling

Old Vine Pale Truquilemu Vineyard - Carignan & Mataró 2015 - Lot # 53 91 Pts

Is this the best rosé in Chile? Full body, with lots of cherry, watermelon and lemon character. Bright acidity. Some phenolics. So delicious - and serious. A blend of carignan, garnacha and monastrell.

Anecdotal narrative / rant

Story of Old Vine Pale :

In 2011 a flying winemaker who worked with our UK importer: Bibendum came through Chile to see us. He had been on many an airplane and in places exotic yet seemed only to complain of inconveniences and so-called problems in his high-life. [They were problems that any of us who enjoy wine would love to have!] To begin a dinner a put a pale red wine that we made for family and friends [without label] to get the meal started.

He said he quite liked the wine. I was feeling rather envious of his lifestyle and travels so I made a point of saying that with all the wonders and accoutrement of his life he would have this wine just once, whilst I enjoy it whenever I want. To which he promptly proclaimed: but you could make a couple of barrels of it for us in the UK!

My wife Pilar kicked me under the table and explained that ours was a red wine cellar, and it would difficult to make something like this commercially. He would not take no for an answer, and proceeded to make an argument for our making him his wine based upon a cash-flow analysis. If we cut the fruit in April, let it have 6 months in barrels and released it with the serious rosés from Provence in Oct-Nov (When the terraces closed and all of the shit rosé was put away he said) then ours would be taken seriously and more importantly: we would be paid for it before we had to buy the fruit again. Old Vine Pale was born.

It would be a few years before we realised precisely where some overly vigorous rows could be picked separately to make a wine with more focus and precision and this is the wine make today.

Note : we have rented this vineyard long-term and we work it old-school, originario, by hand and horse with the same patience and care that many generations of curators have shown these vines over the years.