

## 2016 In Situ Signature (Syrah Mourvedre Viognier)

### *Our Legacy*

In Situ Wines are the result of three generations of passion for terroir. Our wines are crafted with grapes selected from our best vineyards, where limited production allows us to capture the true essence of upper Aconcagua terroir.

For years, the hillsides of Mount Paidahuén have been a meeting ground for Aconcagua valley inhabitants. Today, these slopes are home to the In Situ vineyard, where enigmatic rock drawings from ages past remain intact among native plant life and grapevines, symbolizing a union between past and present Aconcagua.

### *Tradition*

As Spanish settlers populated the area in the 16th century, the first haciendas dedicated to wine production began to appear. Such haciendas were responsible for developing a family-based work structure and distinctive colonial architecture, both of which are still prevalent in the area today.

Dating back even further, native cultures left important marks upon the hillsides of Paidahuén. A well-preserved on-site museum, this archaeological site includes rock drawings attributed to both Inca and native Aconcaguan civilizations.



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Retail Price: \$16.95  
(Price subject to change without notice)  
Product # 431098  
Release Date: June 8, 2019

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**Variety:** 50% Syrah, 45% Mourvedre and 5% Viognier

**Vintage:** 2016

**Region:** Aconcagua Valley, Chile

**Climate & Soil:** This blend is produced with grapes grown at the slopes of Paidahuen (920 m a.s.l.), the hillside vine cultivation offers rocky soil, low fertility and special solar exposure that favour the accumulation and ripening of tannins. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing the complexity and elegance that distinguish Aconcagua Valley wines.

**Winemakers:** Horacio Vicente

**Winemaking:** Hand-picked, fermented in temperature-controlled stainless steel (25°C) it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

**Alcohol:** 13.5%

**Sweetness Description:** D—Dry

**Tasting Notes:** Elegant and fresh deep blueberry aromas, spice and hints of vanilla. Well-balanced with round tannins and some creamy oak notes on the finish.

Serve between 15 ° and 16° C.

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### ACCOLADES:

- **Decanter WWA 2018 :** Silver Medal
- **Wines of Chile Awards 2017:** Bronze Medal
- **Wine Advocate (Robert Parker):** 90 points 2015 vintage (#230, April 2017)

### High Altitude Wines

Viña San Esteban is located in central Chile, northeast of Santiago, at the mountainous, eastern edge of the Aconcagua Valley. The Aconcagua Valley is among the few terroirs worldwide capable of producing wines of the highest quality.

Viña San Esteban is a pioneer in hillside-vineyard planting, taking full advantage of the unique combination of rocky soil and solar exposure which creates grapes rich in structure and character. The shallow hillside soil (30-60 cm) of the eastern Aconcagua Valley was created simultaneously with the Andes Mountains during the Cretaceous period (65-99 million years ago). In the millennia since, rock fragmentation has created a mixture of eroded rock, clay, and drainage capacity, the perfect combination for growing ripe and concentrated wine grapes.