



THE MAKING OF OUR WINE

The winery works with leading international suppliers, mainly from France, Italy, Portugal and Spain, for the following winemaking processes:

Harvesting: The grapes are picked manually, by the company's own workers, and placed in 18-kg. boxes, allowing the Bodega to control the quality of the grapes right from the vineyard.

Grape selection: The best grape clusters are selected at a sorting table. Moreover, from the 2002 harvest, there is a second sorting table for the removal of stalks.

Crushing: The winery uses a crushing-destemming machine, with adjustable stainless steel rolls. Only half of our grapes are crushed. The grapes fall inside the vats through gravity, avoiding the use of pumps.

Fermentation: The winery's stainless steel vats are equipped with a hot and cold water device. Since the 2002 harvest, the company has used dry ice for the cold maceration of its best wines.

Pressing: The winery uses a vertical hydraulic basket press with electronic pressure control for pressing the marc.

Ageing: The ageing process takes place in 225 litre barrels, 80 per cent are made of French oak and the rest of American oak. The barrels are stored in underground cellars, where the temperature and humidity are strictly controlled. The winery purchases barrels from prestigious coopers as Seguin Moreau, Radoux, Demptos, Saury (France), Murúa (Spain) and Nacional (Chile).

More information at en www.ofournier.com