

## 94 POINTS

James Suckling, May 2016

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The Wine Advocate, September 2015

**VINTAGE 2013** 

## **VARIETAL COMPOSITION**

40% Malbec, 25% Carmenere, 14% Syrah, 6% Carignan

AVG. VINEYARD ELEVATION 980 feet

**AVG. AGE OF VINES 60 years** 

**ALCOHOL 13.5%** 

**CASES IMPORTED 400** 

**SUGGESTED RETAIL PRICE \$25** 

UPC 835603002362



## **CAUQUENINA 2013**

A wild field blend that shows the rustic brilliance of Chile's Maule Valley.

WINERY BACKGROUND: Clos des Fous is a story about four wine friends - four crazy guys who have chosen to ignore the "experts" about where to plant vineyards and to trust their own instincts. The team is viticulturist Paco Leyton, winemaker Francois Massoc, terroir hunter Pedro Parra, and "bringer of wisdom" Albert Cussen. Clos des Fous, at its heart, is a project dedicated to finding extreme terroirs in Chile and crafting unique wines that speak of place.

VINEYARD & WINEMAKING DETAILS: Cauquenina means "girl from Cauquenes." This blend comes from dry-farmed old vines planted on ancient red granite slopes. Carignan, Pais, Carmenere, Malbec and Syrah are all sourced from around the town of Cauquenes, deep in a forgotten but historically important viticultural region. The wine is aged in concrete tanks.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Complex nose opens up to fruits, predominantly cherry and raspberry. Mineral notes on the palate are met with a touch of gunpowder, earth, and granite. Refreshing acidity and smooth mouthfeel- a cozy, full, and complex wine. Enjoy with barbecue, lamb, steak, and firm cheeses.



