



FORTMIDABLE

VINO FORTIFICADO CON GUARDA DE 5 AÑOS

N°03

Vino dulce fortificado o generoso, elaborado con uva de viejas viñas y la adición de aguardiente destilada en nuestros alambiques. Añinado por 5 años en barricas de roble frances.

PRODUCCIÓN ARTESANAL LIMITADA	CONTENIDO	ALC. % VOL.	DESTILADO EN ORIGEN
75cl	70cl	17%	ITATA-CHILE



VARIETY

SYRAH - PAÍS

BOTTLES

1.600

BOTTLED

Agosto 2024

STORAGE RECOMMENDATION

5 a 50 años

ALCOHOL

17%

SERVICE TEMPERATURE

6 - 10°C

TOTAL ACIDITY (in H₂SO₄)

3,33 g/l

pH

3,40

Origin

Vineyards located in the Itata Valley, Ñuble Region. Just like the winery's other projects, it is farmed using sustainable methods ("lutte raisonnée") and traditional horse-drawn agricultural labor, respecting the local winemaking heritage.

Elaboration

A sweet-style fortified red wine made from a blend of Syrah and País varieties. Following the tradition of great port wines, fermentation is halted at the precise moment by fortifying it with grape spirit distilled in-house, which preserves the natural sugars of the grape. Afterwards, the wine is patiently aged for 5 years in French oak barrels.

Winemaker's Comments

Fortmidable was inspired by great ruby ports, seeking to create a wine that converses with that classic style while maintaining the distinctly Chilean soul of the Itata Valley. In this bottle, we have fused the fruit intensity of Syrah with the elegant rusticity of País, achieving a high-concentration, deep, and enveloping fortified wine. Sensory Profile: It presents a deep ruby red color with violet and garnet highlights. On the Nose: Intense and complex, standing out with notes of blackberries, dried figs, raisins, and jam, integrated with hints of dark chocolate, vanilla, and sweet tobacco from its long aging process. On the Palate: The entry is expansive and silky, with a generous sweetness balanced by a lively acidity that prevents the wine from being cloying. The mid-palate reveals great volume and polished tannins, culminating in an extremely long, warm, and spicy finish.



www.massocfreres.com

