

PULSO

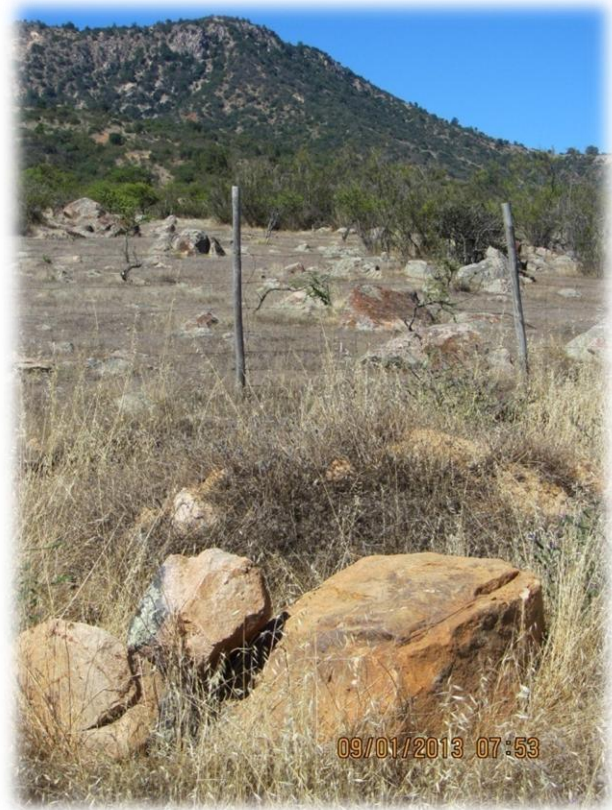
2013

BY

XIMENA PACHECO

LOLOL - CHILE

09/01/2013 07:11



LOLOL - COLCHAGUA VALLEY - CHILE





HARVEST 2013



XIMENA PACHECO

Ximena Pacheco is a young and talented winemaker from Chile. Her career encompasses several international experiences including Hungary, Argentina, France and the United States. After many years working for acclaimed wineries (Montes Chile, Viña Casablanca/Laroche Chile, Kaiken Argentina, Paul Hobbs Consulting USA-Hungary), she decided to pursue her dream and create unique artisan wines in Chile. In search of unique terroir and experimenting new techniques in Chile, she authors wines of personality and character.



Wine Identity



Combination of
different factors



Malbec from
Colchagua Coast

35 Km from
Pacific Ocean

Fresh climate

High end
unoaked wine

Maximum
varietal
expression

Purity in
aromas and
wine structure

Climate

Mediterranean climate,
more fresh than classical
Colchagua

Around 600 mm rainfall
per year (in winter)

AM breezes come from the
mountains

PM breezes come from the
ocean

High summer T°
moderated by these breezes

Soils

Small valley
surrounded by
mountains

Soils originated by
decomposed granite

Medium-high depth
depending on the slope

Loamy-sand texture

09/01/2013 07:53

Vinification Methods

Use of native yeasts

Long post-fermentative macerations

Traditional vinification with hole berries

Hole berries + 30% of reincorporated stems

Hole berries for 3 months in old barrels

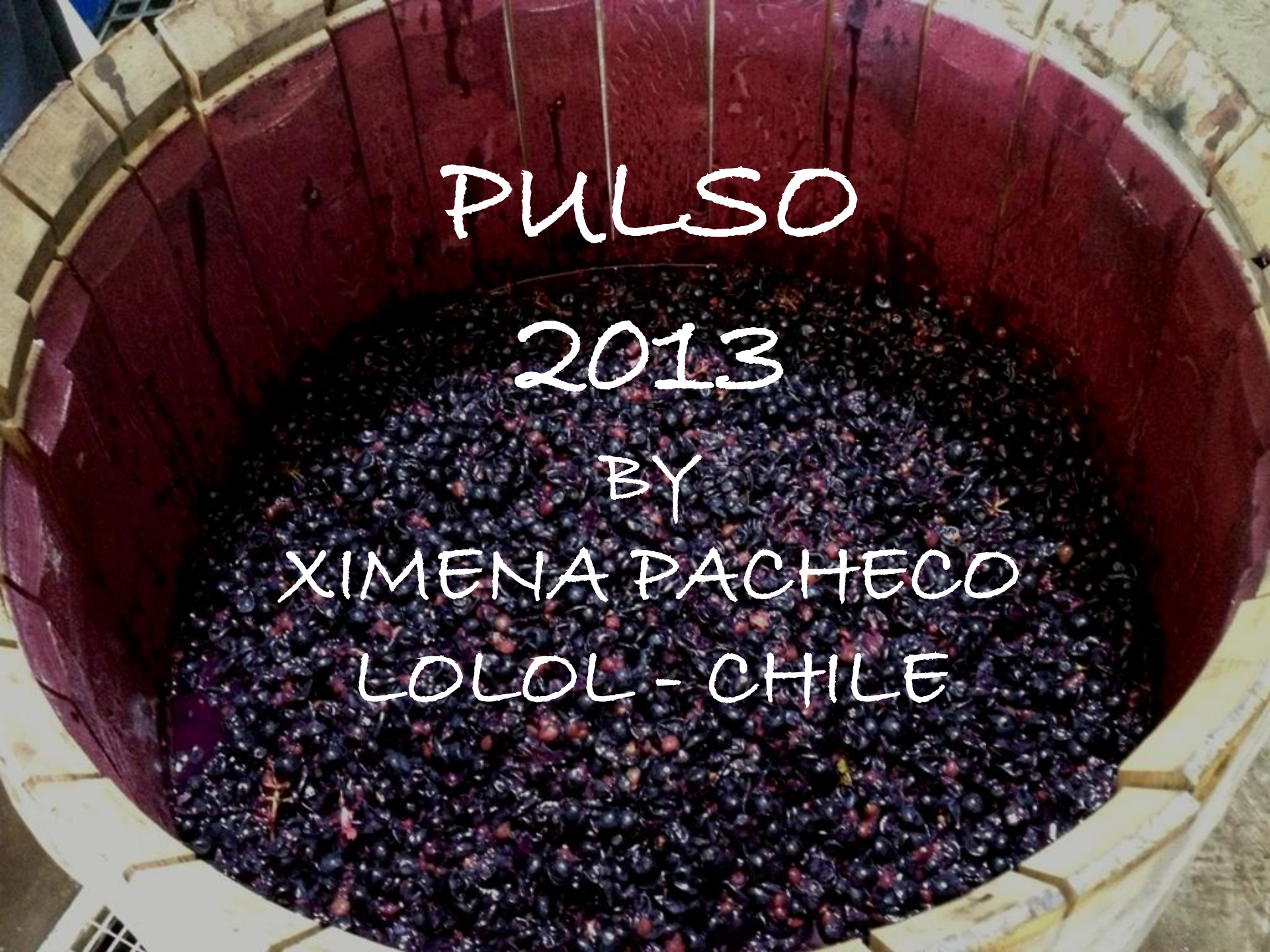
Ageing Methods

5 years old barrels

Apollo Eggs (specially designed for wine. Allows micro-oxygen exchange)

Malolactic fermentation occurs in barrels/eggs



A large wooden barrel, likely used for wine fermentation, is filled with dark purple grapes. The barrel's interior is made of dark wood, and the grapes are densely packed. The text is overlaid in a white, hand-drawn font.

PULSO

2013

BY

XIMENA PACHECO

LOL - CHILE