



## El Incidente – Carménère 2007 First Edition

### VITICULTURE

**Vineyard:** The grapes that go into this new wine come from 3 different vineyards in the Colchagua Valley. The Carménère comes from our La Capilla vineyard, the Malbec, from our San Carlos vineyard, and the Petit Verdot from our El Olivar vineyard.

La Capilla Vineyard: is 17 years old and located east of Peralillo on a well drained soil, short originated by river's sedimentation 50 -60 million of years ago.

San Carlos Vineyard: averages 80 years in age and is located west of Cunaco on deep soils with a clay-loam texture, moderate fertility, and good drainage.

El Olivar Vineyard: is 8 years old and located south of Peralillo on shallow granitic soils with a pronounced slope with low fertility and very good drainage.

**Climate:** 600 mm (23.6 in) of precipitation per year concentrated in the winter months. Summers are dry with hot days and cold nights. Temperatures are influenced by sea breezes from the Pacific Ocean and winds from the Andes Mountains.

### WINEMAKING

**Grape Variety:** Carménère 85%, Petit Verdot 10%, and Malbec 5%.

**Harvest:** The grapes were hand picked into 12-kg boxes. The Carménère was picked on May 10, the Malbec on April 30, and the Petit Verdot on May 2, 2007.

**Vinification Techniques:** A first selection of bunches was made during harvest, and a second selection took place in the cellar to eliminate leaves and unevenly ripened bunches. The grapes were destemmed, followed by a third selection to eliminate extraneous stems and imperfect berries. The grapes then underwent a week-long pre-fermentation cold maceration at 8°C (46°F).

Alcoholic fermentation began with

selected yeasts in small, stainless steel tanks at 28°–30°C (82°–86°F) with daily pumpovers. After 25 days of maceration the new wine was racked to oak barrels, where malolactic fermentation took place naturally. The wine was aged for 21 months and then bottled.

**Oak Aging:** The wine spent 21 months in new oak barrels, 97% French, 3% American.

**Bottling:** 4,140, 750-ml bottles on March 31, 2009

### LABORATORY ANALYSIS

<b>Alcohol</b>	14.5 % vol.
<b>pH</b>	3.46
<b>Titrateable Acidity</b>	4.6 g/L
<b>Residual Sugar</b>	3.7 g/L
<b>Volatile Acidity</b>	0.59 g/L

**TASTING NOTES** Intense, dark violet-purple in color. The nose offers aromas of ripe blackberries, candied figs, and tobacco with a touch of sweet spice. Flavors of blueberry jam, chocolate, and mocha stand out on the palate for a complex and refined profile. The fine tannins combine perfectly with the fresh and balanced acidity and are backed by an abundance of mineral notes that lead to an elegant and persistent finish.

**AGING POTENTIAL:** Drink now or hold until 2024

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