



Gran Reserva 2008 – Malbec

VITICULTURE

Vineyard: San Carlos, located near the town of Cunaco, Colchagua Valley. Sourced from Malbec blocks with an average age of 60 years old.
Soil: Free draining, alluvial loam/clay of medium fertility.
Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.
Vineyard Management: Planting density of 4,464 vines/hectare, trained to vertical shoot positioned canopy and cane pruned. Canopy trimming is carried out once in early spring and again at the beginning summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape variety: Malbec 100%
Harvest: All fruit was hand harvested between the 18th and 25th of April, 2008.
Winemaking Techniques: Winemaking Techniques Fruit was destemmed and crushed before being inoculated with selected yeasts. During fermentation the must was pumped over twice daily with temperatures peaking at between 28 and 30°C. After 10 days of total maceration time the wine was drained off and run to stainless steel tanks where it underwent a natural malolactic fermentation. Following this the wine was barrel aged before being racked to tank, gently treated with organic egg whites and bottled with minimal filtration.
Oak: The blend was matured for a total of 12 months in 93% French and 7% American oak barrels.

LABORATORY ANALYSIS

Alcohol: 14.3 % vol
pH: 3.51
Titratable Acidity: 5.2 g/L
Residual Sugar: 2.7 g/L
Volatile Acidity: 0.46 g/L

TASTING NOTES

Intensely deep purple in colour, shows aromas of spice, ripe cherry and coffee Mocha. In the mouth opulent notes of blackberries, blueberries, chocolate and raisins in rum, accompanied by a powerful and elegant structure, leading to a complex and lingering finish.
Serving temperature: 17° to 18°C.
CELLARING POTENTIAL Ready to drink now or cellar for up to 8 years.