

Single Vineyard 2008 – La Capilla Cabernet Sauvignon



VITICULTURE

Vineyard: From Blocks N°1, N°2 and N°3 of our La Capilla vineyard, located near the town of Peralillo in the Colchagua Valley. These blocks of Cabernet Sauvignon are 17 years old, on average.

Soils: Shallow alluvial soil with very good drainage and low fertility, with a high percentage of sand and compact sandstone at a depth of 1 meter.

Climate: Average annual precipitation of 600 mm, concentrated in the winter months. Summer is dry, with warm days and cold nights. Temperatures are influenced by sea breezes from the Pacific Ocean and winds from the Andes Mountains.

Vineyard management: The vineyard density is 3,334 plants/hectare and the vines are vertically trained and spur-pruned. The shoots are debudded in spring and in early summer, and manual leaf pulling in early March increases exposure of the grapes.

VINIFICATION

Variety: Cabernet Sauvignon 96%, Malbec 4%.

Harvesting: Clusters were first selected in the vineyard, and only those in optimal condition were harvested. The grapes were then hand-selected then destemmed and crushed before being placed in the tank. A 7-day cold pre-fermentation maceration followed at 8–10°C (46–50°F) to enhance extraction. Alcoholic fermentation was carried out with selected yeasts in stainless steel tanks at 28°–30°C (82–86°F) and with 2 pumpovers daily, finishing with a 2-week post-fermentation maceration. Maoloactic fermentation occurred naturally in the barrels. The wine was aged in oak barrels and very lightly filtered before bottling.

Oak: The wine was aged for 16 months in new French (95%) and American (5%) oak barrels.

LABORATORY ANALYSIS

Alcohol	14.3 % vol	
pH:		3.5
Total acidity		5.5 g/L
Residual Sugar	3.4 g/L	
Volatile Acidity:	0.53 g/L	

TASTING NOTES

A deep ruby red color with an elegant and austere nose marked by red and black fruit and accompanied by subtle vanilla and mocha notes from the barrel aging. On the palate this wine has a luscious evolution, with tannins that are notable but ripe and velvety at the same time. It also has good balance and a crisp acidity that leads into a deep and lingering finish.

CELLARING POTENTIAL

Ready to drink now or cellar up to 2019.

FAMILY OWNED SINCE 1935