



### Carménère Gran Reserva 2010

#### VITICULTURE

Vineyard: La Capilla, near Peralillo in the Colchagua Valley. The blocks of Carmenere average 19 years in age.

Soil: The soil is very uncommon, with good drainage and low fertility. The profile presents sedimented volcanic ash as well as silt and sand.

Climate: 2010 was colder than normal in Chile, especially in the Colchagua Valley. Rainfall was approximately 485 mm (19 in), primarily concentrated in the winter months. This corresponds to a 20% deficit in comparison with a normal year.

Vineyard Management: Vineyard density is 3,344 plants per hectare, trained to vertical shoot position, and cane- or double-guyot pruned. Undesired shoots are pulled in the spring and early summer, and leaves are manually pulled in early march to increase solar exposure to the grapes.

#### VINIFICATION

Varieties: Carmenere 96%, Syrah 3%, Petit Verdot 1%.

Harvest: The Carmenere was picked May 10 through 14, the Syrah on April 20–24, and the Petit Verdot on May 17. All the grapes were hand picked.

Vinification Techniques: The grapes were destemmed and crushed into a tank, where they underwent a 5-day pre-fermentation cold soak (10°C / 50°F) for greater extraction of color and aromas. Alcoholic fermentation was very gentle to prevent over-extraction and achieve an elegant, friendly, and well-balanced wine. The process ended with a post-fermentation maceration that lasted approximately 2 weeks. Malolactic fermentation took place naturally in French oak barrels. The finished wine was delicately filtered and bottled.

Oak Treatment: 86% of the wine was aged for 13 months in oak barrels (88% French, 12% American). The remaining 14% was aged in stainless steel to contribute fruit and freshness to the final blend.

#### LABORATORY ANALYSIS

Alcohol: 14.5 %vol.

pH: 3.66

Total Acidity: 3 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.36 g/L

#### TASTING NOTES

Violet-red in color, with an interesting, complex nose marked by black fruit, black pepper, blackberries, ripe plums and a subtle note of leather. Ripe on the palate, with good structure, chalky tannins (typical of its origins in La Capilla), medium body, and a well-balanced finish.

#### AGING POTENTIAL

Drink now or cellar up to 5 years.