



CABERNET SAUVIGNON SINGLE VINEYARD 2010 – LA CAPILLA ESTATE

VITICULTURE

Vineyard: The grapes that go into this wine come from a selection from the best sectors of blocks N°1, N°2, and N°3 in our La Capilla vineyard, near Peralillo in the Colchagua Valley.

These blocks of Cabernet Sauvignon average 19 years in age.

Soil: The soil is of volcanic origin and alluvial, shallow, and well drained. It has low fertility and a significant percentage of sand and silt, with a compact layer of sand to one meter of depth.

Whitish volcanic ash is visible on the surface and contributes special characteristics to the wine.

Climate: The 2010 season was colder than normal in Chile, especially in the Colchagua Valley.

The 480 mm of precipitation was concentrated during the winter months. The summer was dry with a complete absence of rainfall until May 5. Due to cooler weather and slower maturation, the wines are generally fresher, with more natural acidity and less alcohol.

Vineyard Management: The vineyard is planted to a density of 3,334 plants/hectare, low vertically positioned, and spur pruned. Shoot tips were trimmed in spring and early summer, and leaves were hand pulled in early March to increase exposure to the grapes.

VINIFICATION

Variety: Cabernet Sauvignon 100%

Harvest: Only the bunches in the best condition were picked and brought to the cellar for a second manual selection prior to being destemmed and crushed into a tank, where they underwent a 7-day pre-fermentation cold soak at 8°–10°C (46°–50°F) for greater extraction.

Alcoholic fermentation took place with selected yeasts in stainless steel tanks at 28°–29° (82°–84°F). The fermentation process included 4 short pumpovers daily and ended with a post-fermentation maceration for approximately 2 weeks. The wine was aged in oak barrels, where malolactic fermentation occurred naturally, and later bottled with minimum filtration.

Oak: The wine was aged for 16 months in French oak barrels; 55% were new and 45% were second use.

LABORATORY ANALYSIS

Alcohol: 14.7% vol

pH: 3.55

Total Acidity: 5.36 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

Intense ruby-red in color, with an elegant nose and character, intense, and profound, with stand-out notes of black currant, black cherries, and subtle notes of leather that are very characteristic of the La Capilla terroir. The palate presents very good structure, with pronounced yet well-rounded tannins that lead to a long and persistent finish.

AGING POTENTIAL

Ready to drink now or hold until 2019.

FAMILY OWNED SINCE 1935