

MALBEC SINGLE VINEYARD 2010 – SAN CARLOS ESTATE



VITICULTURE

Vineyard: The grapes come from the best sectors of the Malbec blocks 5 and 6 at the San Carlos Estate near Cunaco in the heart of the Colchagua Valley. The plants average more than 80 years in age.

Soils: of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has the ability to administer water to the plant very well throughout the year, which is very important in the production of high quality Malbec.

Climate/Weather: The 2010 season was colder than normal in Chile, especially in the Colchagua Valley. Rainfall was 480 mm concentrated in the winter months. The summer was dry with a complete absence of rainfall until May 5. Due to the cooler weather and the slower ripening process, the wines are generally fresher, with greater natural acidity and less alcohol.

Vineyard Management: The vineyard is planted to a density of 4,464 plants per hectare. The vines are low vertically positioned and double guyot pruned. The shoots are tipped in spring and early summer, and leaves are manually pulled from the interior of the canopy to increase ventilation to the grapes in March.

VINIFICATION

Variety: 100% Malbec

Harvest: The grapes were hand picked into 10-kg boxes May 6–11, 2010.

Vinification Techniques: The first selection of the grapes was made in the vineyard, and only the grapes in optimal condition were picked. They were manually selected again in the winery before being destemmed and crushed into a tank, where they underwent a pre-fermentation cold soak at 8°–10°C for 7 days to enhance extraction. Alcoholic fermentation took place with selected yeasts in stainless steel tanks at temperatures of 27°–29°C with 4–5 short pumpovers per day. Upon completion of fermentation, the wine was left on its skins for another 2 weeks. Malolactic fermentation took place naturally in barrels. The wine was aged in oak barrels and bottled with minimal filtering.

Oak: The wine was aged for 15 months in French oak barrels, 45% of which were new and the remaining 55% were second-, third-, and fourth-use.

LABORATORY ANALYSIS

Alcohol: 14.9 %vol.

pH: 3.46

Total Acidity: 5.2 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.55 g/L

TASTING NOTES

This limited edition wine presents an intense onyx-violet color with a complex and elegant nose offering aromas of red fruits, berries, cherries, spice, violets, and red tobacco. It is concentrated on the palate, with fresh acidity and notes of damp earth, spices, and red fruits, accompanied by well-rounded and voluptuous tannins that give way to a deep and pleasing finish.

AGING POTENTIAL

Drink now or hold until 2018.

FAMILY OWNED SINCE 1935