



## **GRAN RESERVA 2011 – MALBEC**

### **VITICULTURE**

**Vineyard:** The grapes that go into this wine primarily come from our vineyards at our San Carlos Estate near Cunaco in the Colchagua Valley. The blocks have an average age of 23 years.

**Soil:** Of alluvial origin with sandy-clay texture. The soil is deep, extraordinarily porous, and has the ability to administer and deliver water to the plant throughout the entire year, which is very important for producing high-end Malbec.

**Climate:** Precipitation during the 2010–2011 season was 446 mm, concentrated during the winter months. The summer was dry, with warm days and cold nights. The temperature peaks were not very high in December and January, and therefore the wine presents good natural acidity and freshness, with lower than normal acidity and good aromatic intensity.

**Vineyard Management:** The vineyard has a density of 4,464 plants per hectare. The vines are trellised to low vertical shoot position and cane or double-guyot pruned. Shoots are tipped in spring and early summer, and leaves are manually pulled in early March to increase solar exposure to the grapes.

### **VINIFICATION:**

**Variety:** 100% Malbec

**Harvest:** Hand picked April 18–21

**Vinification techniques:** The grapes were destemmed and crushed into a tank, where the must underwent a 5-day pre-fermentation cold soak at 10°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with selected yeasts at 26°–28°C and was very gentle to prevent over-extraction in order to produce an elegant, friendly, and well-balanced wine. The process ends with a 1–2-week post-fermentation maceration. Malolactic fermentation occurred naturally and finished in French oak barrels, where the wine aged before being delicately filtered and bottled.

**Oak treatment:** Approximately 77% of the wine was aged in French oak barrels for 11 months. The remaining 23% was aged in stainless steel and concrete tanks to contribute freshness and fruity characteristics to the final blend.

### **LABORATORY ANALYSIS**

**Alcohol:** 14,1% VOL.

**pH:** 3.61

**Total Acidity:** 5.2 g/L

**Residual Sugar:** 2.5 g/L

**Volatile Acidity:** 0.34 g/L

### **TASTING NOTES**

Intense violet-red color with an elegant nose that presents pronounced fresh red fruit aromas with subtler notes of spices that lend complexity. Vertical on the palate with very good structure, nervous acidity, and silky tannins. It is intense, well balanced, medium-bodied and has an intense, long finish.

### **AGING POTENTIAL**

Drink now or cellar for up to 6 years.