

**GRAN RESERVA 2012 – MALBEC**



**VITICULTURE**

**Vineyard:** The grapes for this wine come primarily our vineyards at the San Carlos estate near Cunaco in the Colchagua Valley. The blocks average 24 years in age.

**Soils:** The soils are of alluvial origin with a sandy-clay texture. They are deep, extraordinarily porous, and have very good capacity for administering water to the plant throughout the year, which is very important for the Malbec variety.

**Weather:** The 2012 vintage was influenced by the La Niña phenomenon, which produced a decrease in oceanic temperatures, which subsequently resulted in low rainfall and high temperatures. The spring of 2011–2012 presented normal temperatures and no frosts. The temperatures later rose steadily and were very high in February, March, and even into late April and early May. The wines obtained are concentrated with silky tannins, good color, and high fruit intensity.

**Vineyard Management:** Vineyard density is 4,464 plants per hectare. The vines are trellised to low vertical shoot position or double guyot and are cane pruned. Shoots are tipped in the spring and early summer and selected leaves are pulled in early March to increase ventilation to the grapes and solar exposure on the morning sun side.

**VINIFICATION**

**Variety:** 100% Malbec.

**Harvest:** The grapes were hand picked April 2–14, 2012.

**Vinification Techniques:** The grapes were destemmed and crushed into a tank, where they underwent a pre-fermentation cold soak at 10°C for 5 days to obtain 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 and obtain a more elegant, friendly, and balanced wine. The process concluded with a post-fermentation maceration for 1 to 2 weeks. Malolactic fermentation took place naturally in oak barrels. Most of the wine was aged in French oak barrels and delicately filtered prior to bottling.

**Oak:** Approximately 83% of the wine was aged for 12 months in French oak barrels. The remaining 17% was aged in stainless steel and concrete tanks to contribute fruit and freshness to the final blend.

**LABORATORY ANALYSIS**

Alcohol: 14 %

pH: 3.65

Total Acidity: 5.2 g/L

Residual Sugar: 2.7 g/L

Volatile Acidity: 0.48 g/L

**TASTING NOTES**

Deep and intense purple in color. The elegant nose features aromas of red fruits, forest fruits, cherries, blueberries, and subtle notes of black pepper and blond tobacco that lend complexity. The palate offers notes of red fruits and wild blackberries accompanied by tremendous structure and fresh acidity. The wine is very intense and vibrant with well-rounded tannins and a long and complex finish.

**AGING POTENTIAL**

Drink now or cellar for 7 years.