

ESTATE COLLECTION RESERVA MALBEC 2013



VITICULTURE

Vineyard: This wine comes from different Malbec vineyards in the Colchagua Valley with an average age of 13 years.

Soil: Of alluvial origin with a sandy-clay texture, good drainage, and moderate fertility.

Climate: The 2012–2013 season began with a cold and relatively rainy spring, which resulted in a delay in budbreak and the other phenological stages. It was a wet season, which meant that ripening was slower and later. Good temperatures in March and April allowed the red grapes to reach good skin and seed maturity with a rather low sugar level, high natural acidity and harvests approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color, natural acidity, and alcohol levels approximately 1% lower than usual.

Vineyard Management: The vineyards are planted to a density of 4,167 and 5,000 plants/hectare, and the vines are trellised to low vertical position and cane or double guyot pruned. Shoots are tipped in spring and early summer, and leaves are pulled manually in early March to increase ventilation and expose the grapes to the morning sun.

VINIFICATION

Variety: Malbec 94%, Syrah 6%

Harvest: The Malbec was hand and machine picked April 4–14. The Syrah was picked April 11–13, 2013.

Vinification Techniques: The grapes were destemmed and crushed into a stainless steel tank, where fermentation took place with native and selected yeasts at 24°–26°C and gentle extraction using just two daily pumpovers. The new wine was left on its skins for an additional 10 days post fermentation, and then malolactic fermentation took place spontaneously. Approximately 20% of this wine was aged in oak barrels and the rest remained in stainless steel tanks. Finally, the different components were blended, lightly filtered, and bottled.

Oak: Approximately 20% of the blend was aged in used French oak barrels for six months.

LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.65

Total Acidity: 4.9 g/L

Residual sugar: 2.5 g/L

Volatile Acidity: 0.51 g/L

TASTING NOTES

Intense violet in color with a fresh and fruity nose recalling red fruits, berries, violets, sweet spices, and subtle notes of black pepper. The palate is light, medium bodied, and well balanced with good acidity and soft tannins that lead to a fresh and pleasing finish.

AGING POTENTIAL

Drink now or cellar for up to 4 years.