



### ESTATE COLLECTION RESERVA CABERNET SAUVIGNON 2013

#### VITICULTURE

**Vineyard:** Primarily comes from old Cabernet Sauvignon vineyards at the San Carlos de Cunaco estate in the Colchagua Valley.

**Soil:** Of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has the ability to administer the deliver of water very well throughout the year, which is very important for the production of high-end Cabernet Sauvignon.

**Weather:** The 2012–2013 season began with a cold and relatively rainy spring, which delayed budbreak and the onset of the different phenological stages in the grapes. It was a rather damp season, which brought with it a slower ripening period. Thanks to the good temperatures recorded in March and April, the skins and seeds in the red grapes matured well with considerably less sugar and higher natural acidity at harvest, which was 7–10 days earlier than normal. The wines obtained are very fresh and fruity with good color, natural acidity, and an alcohol level that is approximately 1% lower than usual.

**Vineyard Management:** Vineyard density is 4,808 plants per hectare. The vines are trellised to low vertical shoot position and spur pruned. Shoots are tipped in spring and early summer. Leaves are manually pulled in early March to increase sunlight and ventilation to the grapes.

#### VINIFICATION

**Variety:** Cabernet Sauvignon 90%, Malbec 7%, Syrah 3%

**Harvest:** The Cabernet Sauvignon was both manually and machine harvested between April 25 and May 4; the Malbec April 4–13, and the Syrah, April 11–13.

**Vinification Techniques:** The grapes were destemmed and crushed into a stainless steel tank, where they were cold macerated for 2 days. Alcoholic fermentation took place with selected yeasts at 24°–26°C and with gentle extraction with just 2 pumpovers per day and ending with a post-fermentation maceration that lasted approximately 2 weeks. Malolactic fermentation followed naturally. Approximately 20% of this wine was aged in oak barrels and the rest in stainless steel and concrete tanks. Finally, the different components were blended, lightly filtered, and bottled.

**Oak:** Approximately 20% of the blend was aged for 6 months in second-, third- and fourth-use French oak barrels.

#### LABORATORY ANALYSIS

Alcohol: 13.5% / vol.

pH: 3.68

Total Acidity: 3.2 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.51 g/L

#### TASTING NOTES

Clean, bright, and deep ruby red in color. The nose indicates a fresh and serious wine with notes that recall red fruits such as cassis and sour cherries, as well as sweet spices, white pepper, and a subtle note of tobacco. The palate is fruity and well balanced with medium structure and round tannins that lead to a pleasing finish.

#### AGING POTENTIAL

Drink now or cellar for 4 years.