



RESERVA ESTATE COLLECTION ROSE 2013

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos estate in the heart of the Colchagua Valley. The blocks average 12 years in age.

Soils: Cunaco presents alluvial, sandy-clay soil with very good drainage. It is extraordinarily porous and administers the delivery of water to the plant very well throughout the year.

Climate: The 2012–2013 season began with a cold and relatively rainy spring, which delayed budbreak and the phenological stages of the grapes. It was a wet season, and the grapes ripened later and more slowly than usual. The whites were harvested 2–3 weeks later than normal. Thanks to the good temperatures in March and April, the skins and seeds of the red varieties ripened well, while the sugar levels remained low and the natural acidity high, and harvest was 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity with approximately 1% less alcohol than usual.

Vineyard Management: Vineyard density is 4,167–5,000 plants per hectare, and the vines are trellised to low vertical shoot position and cane pruned. Shoots are tipped in spring and early summer. Leaves were not pulled at any time during the season in order to produce a fresher, more intense, and aromatic wine.

VINIFICATION

Variety: Malbec 92%, Syrah 8%.

Harvest: The grapes were picked March 15–16

Vinification Techniques: The grapes were destemmed without crushing and directly deposited into the press, where they were cold macerated for 4–6 hours at 8°–10°C to extract aromatic precursors, color, and flavors from the skins. The must was then drained and decanted for 36–48 hours at 8°C prior to inoculation with selected yeasts. Fermentation took place in stainless steel tanks at temperatures controlled to 13°–15°C. Once fermentation was complete the wine was left on its lees for 2 months with weekly stirring to improve its integration and volume.

LABORATORY ANALYSIS

Alcohol: 12% vol.

pH: 3.14

Total Acidity: 6.02 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.17 g/L

TASTING NOTES

Delicate, elegant light pink in color. The nose presents aromas of tart red fruits, berries, and black currants that intermingle with floral notes. The palate is fresh, fruity, and full of character, ending with a long and pleasing finish.