



GRAN RESERVA CARMENERE 2013

VITICULTURE

Vineyard: La Capilla, located near Peralillo in the Colchagua Valley. The blocks of Carmeneré average 22 years in age.

Soil: Of volcanic and alluvial origin, this shallow soil has good drainage, low fertility, and a significant percentage of sand and silt with a compact layer of sandstone at a depth of 1 meter. Volcanic ash on the surface lends a whitish appearance and contributes special characteristics to the wine.

Climate: The 2012–2013 season began with a cold and relatively rainy spring that provoked a delay in budbreak and the subsequent phenological stages of the grapes. It was a damp season, which resulted in slower and later ripening. Thanks to the good temperatures in March and April, the skins and seeds of the red grapes ripened well with lower sugar levels and higher acidity. Harvest took place 7–10 days later than normal. The wines are very fresh and fruity with good color, natural acidity, and approximately 1% less alcohol than normal.

Vineyard Management: The vines are planted to a density of 3,344 plants/hectare, trellised to low vertical shoot position, and are cane or double guyot pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Varieties : 95% Carmeneré, 3%Petit Verdot, 1% Syrah, and 1% Malbec.

Harvest: The Carmeneré was picked May 8–11, the Petit Verdot on May 7, the Syrah on April 2, and the Malbec on April 11, 2013.

Vinification techniques: The grapes were destemmed and crushed into a tank, where they underwent a 4-day pre-fermentation cold soak at 10°C for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 25°–27°C with very soft extraction to avoid over-extraction to ensure a more elegant, friendly, and balanced wine. Malolactic fermentation took place naturally. Most of the wine was aged in French oak barrels and was delicately filtered before bottling.

Oak: 88% of the wine spent 12 months in French oak barrels. The remaining 12% was aged on its fine lees in concrete tanks to contribute fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.72

Total Acidity: 5.01 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.42 g/L

TASTING NOTES

Ruby-red with a violet hue. The nose presents great character and is marked by intense and elegant aromas of red and black fruits, berries, blueberries, cassis, plums, black pepper, damp earth, and blonde tobacco. The palate has medium structure with good balance and chalky tannins (typical of its origin in the La Capilla vineyard) leading to a long and complex finish.

AGING POTENTIAL

Drink now or cellar for 6 years.

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