



GRAN RESERVA CABERNET SAUVIGNON 2013

VITICULTURE

Vineyard: The grapes primarily came from our San Carlos Vineyard near Cunaco in the Colchagua Valley. The blocks of Cabernet Sauvignon were planted more than 100 years ago.

Soil: Of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has a very good capacity for administering water to the plant throughout the year.

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 4,808 plants/hectare, trellised to low vertical shoot position, and are spur 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% Cabernet Sauvignon, 2% Malbec, 2% Petit Verdot, and 1% Tannat.

Harvest: The Cabernet Sauvignon was picked April 25–May 2; the Malbec, April 4–14; Petit Verdot, May 7; and the Tannat, April 12–13, 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 and very gently to avoid over-extraction to ensure a more elegant, friendly, and balanced wine. The new wine remained on its skins for approximately 7–10 days, and malolactic fermentation took place naturally. The wine was aged in French oak barrels and was delicately filtered before bottling.

Oak: 81% of the wine spent 12 months in French oak barrels. The remaining 19% was aged on its fine lees in stainless steel and concrete tanks to contribute fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.64

Total Acidity: 5.1 g/L

Residual Sugar: 2.5 g/L

Volatile Acidity: 0.42 g/L

TASTING NOTES

Deep and intense ruby red in color. The complex nose is fresh and elegant with evolving aromas of cherries and black currants and subtle notes of sweet spices, cigar box, and leather. The palate stands out for its soft texture. It has very good structure in balance with its pleasingly fresh and vibrant acidity. The finish is long, deep, and persistent.

AGING POTENTIAL

Drink now or cellar up to 8 years

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