

GRAN RESERVA MALBEC 2013



VITICULTURE

Vineyard: The grapes came primarily from the vineyards at our Fundo San Carlos estate near Cunaco in the Colchagua Valley. The blocks average 25 years in age.

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, which is important for Malbec production.

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 a lower sugar level 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 4,464 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

Variety: 100% Malbec.

Harvest: The grapes were picked April 4–14.

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. The new wine remained on its skins for approximately 2 weeks, and malolactic fermentation took place naturally. Most of the wine was aged in French oak barrels and was delicately filtered before bottling.

Oak: 87% of the wine spent 12 months in French oak barrels. The remaining 13% was aged on its fine lees in stainless steel and concrete tanks to contribute fruitiness and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.64

Total Acidity: 5.1 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.38 g/L

TASTING NOTES

Intense cherry red with a violet hue. The nose is complex and elegant with aromas of red fruits, cherries, plums, sweet spices, violets, and blonde tobacco. The medium-bodied palate is very well balanced and has fresh acidity. This is an intense and vibrant wine with character and a long, pleasing finish.

AGING POTENTIAL

Drink now or cellar up to 8 years