



ESTATE COLLECTION RESERVA CARMENERE 2014

VITICULTURE

Vineyard: Comes from different Carmeneré vineyards in the Colchagua Valley with an average age of 15 years.

Soil: Generally deep soils with good drainage and medium fertility.

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as a decrease in yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and expressive of their place of origin and have good concentration, deep color, and good typicity.

Vineyard Management: All of the vineyards are trellised to low vertical shoot position and cane or double guyot pruned. Shoot tips are trimmed in spring and early summer, and leaves are manually pulled in early March to increase ventilation and the exposure of the grapes to the sun.

VINIFICATION

Variety: Carmeneré 92%, Cabernet Sauvignon 4%, Malbec 4%.

Harvest: The Carmeneré was hand picked April 29–May 8; the Cabernet Sauvignon, April 4–11; and the Malbec, March 28–April 6.

Vinification techniques: The grapes were destemmed and crushed into a tank. Alcoholic fermentation took place with selected yeasts at 25°–27°C with 4 short pumpovers per day. The new wine was left on its skins for a post-fermentation maceration of approximately 1 week. Malolactic fermentation occurred normally. Part of the wine was aged in oak barrels, and the different components were later blended, lightly filtered, and bottled.

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

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.7

Total Acidity: 4.7 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.55 g/L

TASTING NOTES

Intense purple color. The nose stands out for its fruity aromas recalling blackberries, ripe cherries, plums, sweet spices, and black pepper. The palate presents medium structure with silky, well-balanced tannins that lead to a fresh and pleasing finish.

AGING POTENTIAL

Drink now or age for 4 years.