



GRAN RESERVA MALBEC 2014

VITICULTURE

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

Soils: Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soil has the ability to administer the supply of water to the plant very well throughout the year, which is very important for Malbec production.

Climate: The 2013–2014 season began with a very cold spring marked by intense and prolonged frosts that primarily affected early-ripening varieties. This provoked a delay in bud break and subsequent phenological stages of the grapes and ultimately decreased yields. The weather later turned benign, with a hot, dry summer, which helped attenuate the initial delay, resulting in a very short and concentrated harvest. Unlike a normal year, the summer nights were very cool, which kept the acidity level in the grapes low until harvest. The wines obtained present good concentration and great color. They are fresh with good typicity and are expressive of their place of origin.

Vineyard Management: The vines are planted to a density of 4,464 plants per hectare, trained to low vertical shoot position, and cane or double guyot pruned. Shoots are pulled in spring and early summer, and leaves are manually pulled in March to increase ventilation to the grapes and improve solar exposure on the morning side of the vines.

VINIFICATION

Variety: 100% Malbec.

Harvest: Hand picked March 27–April 12.

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 at 25°–27°C, and extraction was very gentle to prevent over-extracted characteristics and make a more elegant, well-balanced, and friendly wine. Malolactic fermentation was natural and finished in barrels. Most of the wine was aged in French oak barrels and was then delicately filtered and bottled.

Oak: Approximately 80% of the wine spent 12 months in French oak barrels, and the remaining 20% was aged on its fine lees in stainless and concrete tanks to contribute more fruit and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5%

pH: 3.72

Total Acidity: 4.9 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.46 g/L

TASTING NOTES

The product of a great vintage in Chile, this Malbec is pure pleasure, with lively colors and aromas of fruits such as ripe plums and cherries along with some delicate floral notes as well as chocolate and vanilla. This is a wine with great flavor and tremendous texture that will certainly be an excellent companion to all types of grilled or roasted meats. Ideally served at 16°–18°C.

AGING POTENTIAL

Drink now or cellar up to 6 years.