



GRAN RESERVA CABERNET SAUVIGNON 2015

VITICULTURE

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

Soils: The sandy-clay soils of alluvial origin are deep, extraordinarily porous, and delivers water to the plant very well throughout the year, which is very important in the case of old plants.

Climate: The 2014–2015 season began with intense frosts, and unlike the previous season, they primarily affected the Andean zones and not the intermediate depression (Central Valley).

Budbreak began 1–2 weeks earlier than usual, and shoot growth was slower due to the low temperatures observed in late November. The weather later turned hot, and the temperatures during months of January through April were very high during the day and quite cold at night. These conditions made it necessary to harvest both white and red grapes early to ensure good freshness and fruitiness in the finished wines.

Vineyard Management: The vineyard density is 4,808 plants/hectare, and the vines are trained to vertical shoot position and spur pruned. Shoot tips are trimmed in the spring and early summer, and leaves are manually pulled in early March to increase ventilation around the grapes.

VINIFICATION

Variety: 100% Cabernet Sauvignon

Harvest: The grapes were hand picked between March 20 and April 12, 2015.

Vinification techniques: The grapes were destemmed and crushed into stainless steel tanks, where they underwent a four-day pre-fermentation cold soak at 10°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place at 25°–27°C and was very gentle to prevent over-extraction and obtain a more elegant, friendly, and balanced wine. The process continued with a 7–10-day post-fermentation maceration. The process concluded in barrels, concrete eggs, and 3,200-liter foudres, and each type of vessel contributed greater complexity to the finished wines, which was delicately filtered prior to bottling.

Oak: Approximately 75% of the wine was aged for 11 months in French oak barrels. The remaining 25% was held on its fine lees in concrete tanks and eggs, and foudres, all with the goal of contributing greater freshness and volume to the final blend.

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.97

Total Acidity: 3.14 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.56 g/L

TASTING NOTES

This Gran Cabernet Sauvignon presents an intense ruby red color with plum-red nuances. The nose is fruity and intense with notes of evolution and recalls ripe red fruits such as berries, blackberries, wild cherries, and a light touch of oak. The palate is elegant with well-balanced body, delicate structure, and a very persistent, silky finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.