



RESERVA ESTATE COLLECTION MALBEC 2015

VITICULTURE

Vineyard: This wine comes from different Malbec vineyards planted in the Colchagua Valley with an average age of 14 years.

Soil: Alluvial in origin with a sandy-clay texture, good drainage, and moderate fertility.

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous color and structure, and despite the warm year, they are fresh and fruity with interesting palates.

Vineyard Management: The vineyards are planted to a density of 4,167–5,000 plants/hectare and are trained to low vertical shoot position and 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 and morning sun for the grapes.

VINIFICATION

Variety: 100% Malbec

Harvest: The Malbec was hand and machine harvested between March 24 and April 17.

Vinification techniques: The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at 24°–26°C with light extraction and just 4 pumpovers per day, and ending with a post-fermentation maceration for about a week. The subsequent malolactic fermentation occurred naturally. Approximately 20% of the wine was aged in oak barrels. After the different components were blended, the wine was lightly filtered and bottled.

Oak: Approximately 20% of the blend was aged for 6 months in previously used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.61

Total Acidity: 4.9 g/L (C4H6O6)

Residual Sugar: 4.2 g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

Purplish red in color with intense floral aromas and very fruity character. This juicy Malbec recalls ripe plums and pink peppercorns. The medium-bodied palate is well balanced and very flavorful.

AGING POTENTIAL

Drink now or hold up to 4 years.