



### **SINGLE VINEYARD CABERNET SAUVIGNON 2015 - LA CAPILLA ESTATE VITICULTURE**

**Vineyard:** The grapes for this wine come from a selection of the best sectors of blocks 1, 2, 3, and 4 of our La Capilla Vineyard near the town of Peralillo in the Colchagua Valley. These blocks of Cabernet Sauvignon average 22 years in age.

**Soil:** Shallow soils of alluvial and volcanic origin with good drainage and low fertility contain a significant percentage of sand and silt with a compact sandy layer one meter below. The whitish volcanic ash observed on the surface lends special characteristics to the wine.

**Climate:** The 2014–2015 season began with intense frosts primarily affected the mountainous (Andean) zones, without harming the central valley as they did the previous year. Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to cold 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 great color and structure, and despite the warm year, they are fruity and fresh with interesting palates.

**Vineyard Management:** The plantation has a density of 3,334 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. The shoots are allowed to hang freely between the rows to shade the bunches from direct exposure to the sun and minimize the possibility of sunburn.

#### **VINIFICATION:**

**Variety:** 100% Cabernet Sauvignon

**Harvest:** The grapes were hand picked by polygon April 1–15, 2015.

**Vinification techniques:** The bunches underwent a preliminary selection in the vineyard, and only those in optimal condition were harvested. The grapes were then selected manually prior to being destemmed and crushed into a tank, where they underwent a 7-day pre-fermentation maceration at 8°–10°C for better extraction of color and aromas. Alcoholic fermentation took place with native yeasts in stainless steel tanks at 25°–27°C with 4 short pump-overs per day, ending with a post-fermentation maceration for approximately one week. The new wine underwent malolactic fermentation naturally in oak barrels and was minimally filtered prior to bottling.

**Oak treatment:** 96% of this wine was aged for 16 months in French oak barrels (22% new). The remaining 4% was aged in 3200-liter foudres.

#### **LABORATORY ANALYSIS**

Alcohol: 13.5% vol.

pH: 3.62

Total Acidity: 5.2 g/L

Residual Sugar: 2.4 g/L

Volatile Acidity: 0.52 g/L

#### **TASTING NOTES**

Cherry red in color. The perfumed nose presents layer after layer of aromas that recall fresh red fruits, cherries, blackcurrants, tobacco, and a subtle spice note. The ample, complex, vibrant, and richly textured palate expresses its origin. The wine also has great depth and is very pleasing to drink.

#### **AGING POTENTIAL**

Drink now or cellar through 2023

FAMILY OWNED SINCE 1935