



## RESERVA ESTATE COLLECTION MALBEC 2016

### VITICULTURE

**Vineyard:** This wine comes from different Malbec vineyards planted in the Colchagua Valley with an average age of 15 years.

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

**Climate:** The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed the harvest. The red wines obtained are fresh, with good fruit expression, and very well-balanced 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:** Malbec 95%, Syrah 5%

**Harvest:** Both varieties were harvested during the first week of April.

**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% vol.

pH: 3.64

Total Acidity: 4.9 g/L (C4H6O6)

Residual Sugar: 3.9 g/L

Volatile Acidity: 0.52 g/L

### TASTING NOTES

Cherry red with a violet hue. This intense Malbec recalls blue flowers, forest fruits, blackcurrants, plums, and wild blackberries on the nose. The palate is juicy, well balanced, and fruity with friendly tannins and a pleasing finish.

### AGING POTENTIAL

Drink now or hold up to 4 years.