



GRAN RESERVA CABERNET SAUVIGNON 2016

VITICULTURE

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

Soil: Deep and extraordinarily porous soils of alluvial origin with a sandy-clay texture and very good capacity for administering water to the plant throughout the year.

Climate: The 2015–2016 season began with a dry winter followed by a cold spring and temperatures that were lower than normal and late rainfall primarily in September and November due to the El Niño phenomenon. These conditions delayed the onset of all of the phenological stages through harvest. The late rainfall plus the high humidity resulted in lower yields, primarily because fruit set was affected. Although the summer was hot with a few heat waves, early autumn was very cold and damp, which delayed ripening and ultimately, the harvest. The red wines obtained this year are elegant and have good fruit expression and very fresh, well-balanced palates.

Vineyard Management: The vines are planted to a density of 4,808 plants/hectare, trellised to low vertical shoot position, and are spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION:

Varieties: 91% Cabernet Sauvignon, 6% Malbec, and 3% Syrah.
Harvest: April 7–22, 2016.

Vinification techniques: The grapes were destemmed and crushed into a tank. Alcoholic fermentation took place with native yeasts at 25°–27°C and very gently to avoid over-extraction to ensure a more elegant, friendly, and balanced wine. The new wine remained on its skins for approximately 7–10 days, and malolactic fermentation took place naturally. The wine was aged in French oak barrels and was delicately filtered before bottling.

Oak: 72% of the wine spent 12 months in French oak barrels. The remaining 28% was aged in concrete tanks.

LABORATORY ANALYSIS

Alcohol: 13% vol.
pH: 3.6
Total Acidity: 5.4 g/L
Residual Sugar: 2 g/L
Volatile Acidity: 0.63 g/L

TASTING NOTES

Deep and intense ruby red in color. The nose is complex and intense with notes that recall fresh red fruits such as sour cherries, blackcurrants, and black cherries. The palate is smooth, lush, fresh, and vibrant with a pleasing, delicate finish.

AGING POTENTIAL

Drink now or cellar up to 6 years