



## GRAN RESERVA CABERNET SAUVIGNON 2017

### VITICULTURE

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

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

**Climate:** The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal, even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

**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:

**Varieties:** 95% Cabernet Sauvignon, 5% Cabernet Franc 5%.

**Vinification techniques:** The grapes were destemmed and crushed into a tank for alcoholic fermentation at 25°–27°C with very gentle handling to prevent over-extraction and obtain a more elegant, friendly, and balanced wine, followed by a 7–10-day post-fermentation maceration. Malolactic fermentation took place during aging in French oak barrels. The wine was delicately filtered prior to bottling.

**Oak:** Approximately 78% of the wine was aged for 11 months in used French oak barrels. The remaining 22% was aged in concrete tanks.

### LABORATORY ANALYSIS

Alcohol: 13,5% vol.  
pH: 3.59  
Total Acidity: 3,5 g/L  
Residual Sugar: 2,25 g/L  
Volatile Acidity: 0.50 g/L

### TASTING NOTES

Deep ruby red in color with a violet hue. The nose is complex, fresh, and elegant with a predominance of red and black fruit aromas recalling plums, blackberries, and cherries, along with notes of cigars and oak. The palate is elegant with good balance in its central structure with high intensity and a long, silky finish.

### AGING POTENTIAL

Drink now or cellar up to 6 years.