



RESERVA ESTATE COLLECTION MALBEC ROSE 2017

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 13 years in age.

Soils: Cunaco presents alluvial and extraordinarily porous sandy-clay soils with very good drainage and ability to administer the water to the plant throughout the year.

Climate: The 2016–2017 season began with a winter that was normal in terms of precipitation and temperature. Temperatures began to rise in late winter and early spring and cause budbreak to occur 2 weeks earlier than usual, although it was very even. The temperatures remained high during the spring and into the summer, which produced ideal conditions for flowering, fruit set, and veraison—stages that were all short and very even. The summer was hot, resulting in harvest 2–3 weeks earlier than usual. The berries were small, the bunches were concentrated, and the yields were 15–20% lower than usual.

The white and rosé wines from this vintage are aromatic, fruity, expressive, and concentrated with good volume and complexity on the palate.

Vineyard Management: The vineyards are planted to a density of 4,167–5,000 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer. The canopy was maintained intact to keep the bunches covered throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION

Variety: 100% Malbec

Harvest: The grapes were picked in two stages. The first (approximately 65% of the final blend) was picked on February 19–20 to obtain greater natural acidity, fresher primary aromas (thiols), and potential alcohol levels of 11.5%. The remaining grapes were picked about a month later when they were riper, producing wines with more volume and alcohol levels of 13–13.5%.

Vinification Techniques: The grapes were destemmed and pressed without maceration. The juice was drained and decanted for 36–48 hours at 10°C and then fermented in stainless steel tanks at 14°–18°C. Once fermentation had completed, the new wine remained on its lees for 2 months with weekly stirring to improve its integration and volume. It was lightly filtered prior to bottling.

LABORATORY ANALYSIS

Alcohol: 12.5% vol.

pH: 3.34

Total Acidity: 6.02 g/L

Residual Sugar: 2.9 g/L

Volatile Acidity: 0.16 g/L

TASTING NOTES

Very light pink in color with intense primary aromas of thiols, white flowers, pink pepper, and red fruits. The palate of this young wine is fresh and juicy, intense and simple—perfect to enjoy on the terrace or beside the pool.