



RESERVA ESTATE COLLECTION CABERNET SAUVIGNON 2018

VITICULTURE

Vineyard: The grapes for this wine primarily come from the San Carlos Vineyard located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

Soils: The deep and extraordinarily porous soils are of alluvial origin with a sandy-clay texture and have very good ability to administer water to the plants throughout the year, which is especially important in old vines.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The red grapes benefited from moderate temperatures without the extremes of the previous season. January had an average maximum temperature of 28°C, and good temperatures in March and April allowed the grapes to reach good maturity with well-ripened skins and seeds, normal sugar levels, and higher natural acidity. Harvest was approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity.

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

VINIFICATION

Variety: Cabernet Sauvignon 98%, Syrah 2%.

Harvest: The grapes were harvested between the last week of April and the first week of May.

Vinification Techniques: The grapes were destemmed and crushed into a tank for alcoholic fermentation at 24°–26°. Fermentation was very gentle to prevent over-extraction in order to obtain a friendlier, more elegant, and better-balanced wine. The new wine later underwent malolactic fermentation naturally. The wine was then aged in French oak barrels. The wine was lightly filtered prior to bottling.

Oak: Approximately 20% of the wine was aged in previously used French oak barrels for 6 months.

LABORATORY ANALYSIS

Alcohol: 13,5%

pH: 3.77

Total Acidity: 5.03 g/L

Residual Sugar: 3,33 g/L

Volatile Acidity: 0.51 g/L

TASTING NOTES

Ruby red in color with violet nuances. The nose is fruity, with notes of red fruits such as sour cherries and raspberries along with a light spicy note. The palate is fresh and has good balance, medium body, and smooth, round tannins that lend way to a pleasing finish.

CELLARING POTENTIAL

Drink now or cellar for up to 4 years.