



RESERVA ESTATE COLLECTION MALBEC 2018

VITICULTURE

Vineyard: This wine is from different Malbec vineyards planted in the Colchagua Valley 16 years ago on average.

Soil: Alluvial in origin, with sandy-clay texture and moderate fertility.

Climate: The 2017–2018 season began with a cold, rainy spring, making irrigation unnecessary until November.

Cool temperatures lasted until mid-November, delaying budbreak and flowering by several weeks. The shoots emerged very evenly, however, which supported phenological development of the grapes. The season was more humid, allowing the grapes to ripen later and more gradually. The red grapes experienced moderate temperatures without the extremes of the previous vintage. The average high temperature in January was 28°C, and thanks to favorable temperatures in March and April the skins and seeds ripened well, sugar levels were normal, and natural acidity was higher. The grapes were harvested around 7 to 10 days later than usual. These conditions yielded very fresh and fruity wines with good color and natural acidity.

Vineyard Management: The vineyard is planted to a density of 4,167 and 5,000 vines/hectare, trained to low vertical shoot position, and cane pruned. Shoot tips are trimmed in spring and early summer and leaves are manually pulled in early March to enhance ventilation around the grapes and expose them to the morning sun.

VINIFICATION:

Variety: 98% Malbec, 2% Syrah.

Harvest: The grapes were harvested in the second and third weeks of April.

Vinification techniques: The grapes were destemmed and crushed into a tank, where alcoholic fermentation was carried out at 24–26°C. The process was very gentle to prevent over-extraction and produce a more elegant, friendly, and balanced wine. A 7 to 10-day post-fermentation maceration completed the process.

Malolactic fermentation occurred during aging in French oak barrels, then the wine was lightly filtered and bottled.

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

LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.82

Total Acidity: 4.74 g/L (C4H6O6)

Residual Sugar: 2.0 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

A deep violet-red color, on the nose this wine offers outstanding berry aromas along with subtle notes of sweet herbs and blond tobacco. The palate features good volume and structure combined with well-proportioned tannins and acidity that gives rise to an enjoyable, balanced finish.

AGING POTENTIAL

Drink immediately or cellar for 6 years.