



EL INCIDENTE 2008 – Second Edition

VARIETY:

Carmenere 87%, Malbec 11% and Petit Verdot 2%.

Vineyards: The grapes for this wine are selected from our best vineyards in the Colchagua Valley. The Carmenere is sourced from La Capilla vineyard, the Malbec from San Carlos vineyard, and the Petit Verdot from El Olivar.

La Capilla: This 18-year-old vineyard is located approximately 3 km (2 mi) from the town of Peralillo. It has shallow alluvial soil with good drainage and low fertility, a high percentage of sand and limestone, and a layer of compact sandstone at a depth of 1 meter. The Carmenere comes from block 20.

San Carlos: This vineyard was first planted in the late 19th century and most of its vines are more than 80 years old. It is located west of Cunaco in sandy-clay alluvial soil that is extremely porous, very well drained, and lacking in groundwater. The Malbec comes from block 4.

El Olivar: This vineyard is 9 years old and located approximately 2 km (1.2 mi) south of the town of Peralillo. The vineyards are planted on a steep hillside with a 28% slope, in clay soil over very fragmented rock at a depth of 1 meter. The Petit Verdot comes from block 20.

CLIMATE:

The 2008 season was quite unusual, with a very cold spring that delayed budbreak by almost 3 weeks. Temperatures began to rise at the beginning of summer and remained high until the end of March, when a light rainfall in the valley moderated temperatures somewhat and allowed the tannins to ripen unhurriedly without overly increasing sugar in the grapes. The season's total precipitation was approximately 370 mm (15 in), concentrated in June, July, and August 2007.

Harvest: The grapes were handpicked and placed in 10 kg boxes. The Carmenere was harvested on May 6th, the Malbec on May 2nd, and the Petit Verdot on May 7th, 2008. Yields ranged from 5 to 6 tons per hectare. Cluster selection began in the vineyard to eliminate leaves and poorly formed clusters.

VINIFICATION:

In the cellar, a second selection was carried out to eliminate plant matter and unevenly ripened clusters. The grapes were destemmed and underwent a third selection process to eliminate any remaining stems. A one-week cold pre-fermentation maceration followed at 8°C (46°F). Alcoholic fermentation was carried out with selected yeasts in small stainless steel tanks at 28°–30°C (82–86°F) with one pumpover each day. Total maceration time was 29 days. The wine was then racked to oak barrels, where malolactic fermentation occurred naturally. The wine was aged in new French (97%) and American (3%) oak barrels for 23 months and then bottled unfiltered to preserve its concentration and character.

LABORATORY ANALYSIS

Alcohol:	14.7 % vol
pH:	3.53
Total Acidity:	5.2 g/l (C4H6O6)
Residual Sugar:	2.8 g/l
Volatile Acidity:	0.59 g/l

TASTING NOTES:

A deep violet color, this wine displays depth and elegance on the nose, with black fruit aromas and very pronounced black pepper, which is typical of its origins in La Capilla vineyard, accompanied by subtle notes of forest fruits, cinnamon, and blond tobacco. The fresh and elegant palate has very good volume and boasts firm, silky tannins and a long, lush finish.

CELLARING POTENTIAL

Drink now or cellar up to 2018.

FAMILY OWNED SINCE 1935