



Single Vineyard 2008 – San Carlos Estate Malbec

VITICULTURE

Vineyard: The Malbec component of this blend was harvested from blocks 4 & 5 of our San Carlos Estate vineyard, located near the town of Cunaco in the Colchagua Valley. Sourced from Malbec blocks with an average age of 80 years old.

Soil: Free draining loam/clay of medium fertility.

Climate: Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

Vineyard Management: Planting density of 4,464 vines/hectare, trained to a vertical shoot positioned canopy and spur pruned. Canopy trimming was carried out once in early spring and again at the beginning summer. Leaf plucking was carried out by hand at the beginning of March in order to increase bunch exposure.

WINEMAKING

Grape Variety: Malbec 94% and Cabernet Sauvignon 6%

Harvest: All fruit was hand harvested between the 26th of April to 2nd May 2008.

Winemaking Techniques: A first selection was carried out in the vineyard where only bunches in optimum condition were harvested. Following this bunches of grapes were destemmed and once again passed over the sorting table in order to remove any pieces of stem which had made it through the destemmer. The grapes were then crushed to tank where 20% of the juice was 'bled-off' in order to increase the skin:juice ratio. During fermentation the must was pumped over once daily with temperatures peaking at between 28 and 30°C. After 28 days of total maceration time the wine was run to barrel to undergo natural malolactic fermentation. The wine was then barrel aged for 20 months before being racked to tank, and bottled with minimal filtration.

Oak: The blend was matured for a total of 20 months in new oak barrels. (91% French and 9% American oak barrels).

BOTTLING: 17,333 750-ml bottles were filled on May 24th, 2010.

LABORATORY ANALYSIS

Alcohol:	14,5	%vol
pH:	3,55	
Total Acidity:	5,6	g/L
Residual Sugar:	3,3	g/L
Volatile Acidity:	0,62	g/L

TASTING NOTES Dark and intense purple with violet hints in colour. This wine offers up a nose of blackberry, ripe cherry, snuff and spices. The palate has flavors of mushrooms, dark chocolate and coffee Mock. Its firm, voluptuous tannins are perfectly combined with a fresh acidity, giving a final complex, elegant and persistent.

Serving temperature: 17 to 18°C.

CELLARING POTENTIAL Ready to drink now or cellar for up to 2020..

FAMILY OWNED SINCE 1935