



GRAN RESERVA 2009 – CABERNET SAUVIGNON

VITICULTURE

Vineyard: San Carlos, located near Cunaco, in the Colchagua Valley. The vines average 60 years old.

Soils: Of alluvial origin, with a clay-loam texture, good drainage, and moderate fertility.

Climate: Annual precipitation was 600 mm (23.6 in), concentrated during the winter months. Summers are dry with hot days and cold nights. Temperatures are influenced by sea breezes from the Pacific Ocean and winds from the Andes Mountains.

Vineyard Management: The vines are planted to a density of 6,250 plants/hectare in low vertical shoot position and spur pruned. Excess buds and shoots are removed in spring and early summer, and leaves are hand pulled in early March to increase solar exposure to the grapes.

VINIFICATION

Variety: Cabernet Sauvignon 100%

Harvest: The grapes were hand picked from April 25 -30, 2009.

Vinification Techniques: The grapes were manually selected, destemmed, and crushed into stainless steel tanks, where they underwent a 5-day pre-fermentation cold soak at 10°–12°C (50°–54°F) for greater extraction of color and aromas. Alcoholic fermentation took place with native yeasts at 28°–30°C (82°–86°F), with 2 pumpovers per day, after which the new wine was left on its skins for an additional 2 weeks. Malolactic fermentation then took place naturally in oak barrels. The wine was aged in oak barrels for 12 months and lightly filtered before bottling. 100% of the wine was oak aged for 12 months in French (98%) and American (2%) bottles.

LABORATORY ANALYSIS

Alcohol:	14.5% vol.
pH:	3.6
Total Acidity:	4.9 g/L
Residual Sugar:	2.3 g/L
Volatile Acidity:	0.4 g/L

TASTING NOTES

Intense purplish-ruby-red in color with a complex, expressive nose that offers red fruits such as cassis, cherries, berries, forest fruits, and spices that meld nicely with toasted notes from the barrel. The palate is fruity and well integrated with good volume and soft, ripe tannins that lead to a long and pleasing finish.

AGING POTENTIAL Drink now or age up to 6 years.

FAMILY OWNED SINCE 1935