

Gran Reserva 2009 – Malbec



VITICULTURE

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

Soils: Alluvial, sandy-clay, and very porous soils with very good ability to manage the amount of water that reaches the plant throughout the entire year.

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 4,464 plants/hectare in low vertical shoot position and spur or double guyot 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: Malbec 100%

Harvest: The grapes were hand picked April 18–25, 2009.

Vinification Techniques: The grapes were manually selected, destemmed, and crushed into stainless steel tanks, where they underwent an 8-day pre-fermentation cold soak at 8°–10°C (46°–50°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 oak aged and lightly filtered before bottling.

Oak: The wine was aged for 12 months in French (93%) and American (7%) oak.

LABORATORY ANALYSIS

Alcohol:	14.3% vol.
pH:	3.51
Total Acidity:	5.2 g/L
Residual Sugar:	2.7 g/L
Volatile Acidity:	0.46 g/L

TASTING NOTES

Deep, intense purple in color and aromas of spice, ripe cherries, and mocha. The palate shows wild blackberries, blueberries, chocolate and rum raisin accompanied by a firm yet elegant structure that leads to a complex and pleasing finish.

AGING POTENTIAL Drink now or age up to 8 years.