



MALBEC SINGLE VINEYARD 2009 – SAN CARLOS ESTATE

VITICULTURE

Vineyard: The grapes for this wine come from the best sectors of our Malbec blocks 5 and 6 in the San Carlos Estate, located close to Cunaco in the heart of the Colchagua Valley. The vines are 80 years old, on average, and planted to a density of 4,464 per hectare.

Soils: Deep sandy-clay alluvial soil that is extremely porous and able to deliver water throughout the year, which is highly important for producing top-end Malbec.

Climate: Annual precipitation was 673 mm (27 inches), concentrated in the winter months. Summer was dry, with no rainfall at all until May 4th. The 2009 harvest was relatively warm in Chile, which led to wines with very good concentration.

Vineyard management: The vertically trained vines are cane- or double Guyot-pruned and planted 4,464 per hectare. The shoots were debudded in spring and in early summer, while manual leaf pulling in early March increased exposure of the grapes.

VINIFICATION

Variety: 100% Malbec

Harvesting: The grapes were hand-picked from May 4th to 7th 2010.

Vinification: Clusters are first selected in the vineyard and only those in optimal condition are harvested. The grapes were hand-selected, then destemmed and crushed before being placed in the tank. A 8-day cold pre-fermentation maceration followed at 8–10° C (46–50° F) to enhance extraction. Alcoholic fermentation was carried out with selected yeasts in stainless steel tanks at 28°– 30°C (82–86° F) and with 2 pumpovers daily, finishing with a 2-week post-fermentation maceration. Malolactic fermentation occurred naturally in the barrels. The wine was aged in oak barrels and very lightly filtered before bottling.

Oak: The wine was aged for 16 months in French (92%) and American (8%) oak barrels.

LABORATORY ANALYSIS

Alcohol: 14.5% vol

pH: 3.42

Total Acidity: 5.67 g/l

Residual Sugar: 2.7 g/l

Volatile Acidity: 0.51 g/l

TASTING NOTES

With a deep dark purple color, this wine delivers a nose of black fruit, berries and blackberries. The palate is full bodied, with notable yet velvety tannins, lots of fruit, a refreshing taste and a very enjoyable finish.

CELLARING POTENTIAL

Ready to drink now or cellar up to 2018

FAMILY OWNED SINCE 1935