



Cabernet Sauvignon Gran Reserva 2010

VITICULTURE

Vineyard: The grapes for this wine came primarily from the 60-year-old Cabernet Sauvignon vines of our San Carlos vineyard, located near Cunaco in the Colchagua Valley.

Soils: Alluvial, highly porous sandy-clay soil that can effectively manage water delivery to the vines throughout the year.

Climate: The 2010 harvest was colder than normal in Chile, especially in the Colchagua Valley. The season saw approximately 485 mm (19 in) of rainfall concentrated in the winter months, which is 20% less than in a normal year. The wines are generally more refreshing, with more natural acidity and less alcohol.

Vineyard management: The vineyard is planted to a density of 6,250 vines per hectare, trained to a low vertical shoot position and spur-pruned. The shoots were debudded in spring and in early summer, and manual leaf pulling in early March increased exposure of the grapes.

VINIFICATION

Variety: Cabernet Sauvignon 94%, Petit Verdot 2.5%, Syrah 2% and Carmenere 1.5%.

Harvest: The grapes were handpicked from April 21 to May 6, 2010.

Vinification: The grapes were destemmed and crushed before being deposited into a tank. A 5-day pre-fermentation cold maceration followed at 10°C (50°F) to enhance extraction of color and aromas. Alcoholic fermentation was carried out with selected yeasts at 26° to 28°C (79°–82°F). Fermentation was very gentle to prevent “over-extraction” and produce wines that are more elegant, approachable, and balanced. This was followed by a post-fermentation maceration of approximately 2 weeks. Malolactic fermentation then occurred naturally in the barrels. The wine was aged in French oak barrels and lightly filtered before bottling.

Oak: 88% of the wine was aged for 11 months in French (98%) and American (2%) oak barrels. The remaining 12% was aged in stainless steel tanks to enhance liveliness and fruit in the final blend.

LABORATORY ANALYSIS

Alcohol: 14.1 % vol.

pH:n3.57

Total Acidity:n5.18 g/l (C4H6O6)

Residual Sugar:n2.9 g/l

Volatile Acidity: 0.42 g/l

TASTING NOTES

A deep, dark ruby-red in color, with a nose marked by elegant and intense aromas of red fruit, cassis, and berries, accompanied by subtle toasted notes. On the palate this wine is moderately concentrated, with tannins that are notable but ripe and well rounded at the same time. Presents a good balance of tannins, acidity, and oak that leads to a fresh and pleasing finish.

CELLARING POTENTIAL

Drink now or cellar up to 6 years.

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