



### Malbec Gran Reserva 2010

#### VITICULTURE

**Vineyard:** The grapes for this wine come from the San Carlos vineyard near Cunaco in the Colchagua Valley. The vines are 22 years old, on average.

**Soils:** Alluvial, very 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 fresher, with more natural acidity and less alcohol.

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

#### VINIFICATION

**Variety:** Malbec 93%, Syrah 7%.

**Harvest:** The grapes were handpicked from April 28th to May 5th, 2010.

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

**Oak:** 85% of the wine was aged for 11 months in French (93%) and American (7%) oak barrels. The remaining 15% was aged in stainless steel tanks to enhance freshness and fruitiness in the final blend.

#### LABORATORY ANALYSIS

Alcohol: 13.9% vol

pH: 3.43

Total Acidity: 5.36 g/l

Residual Sugar: 3.1 g/l

Volatile Acidity: 0.48 g/l

#### TASTING NOTES

A deep, dark cherry-red color with violet hues, on the nose this wine offers great aromatic intensity marked by cherries, berries, and plums combined with subtle notes of vanilla, tobacco, and anise. Intense, balanced, and well structured on the palate, with notable yet well-ripened tannins. With an intense, lingering, and pleasing finish.

#### CELLARING POTENTIAL

Drink now or cellar up to 8 years.

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