



## GRAN RESERVA CARMENERE 2011

### VITICULTURE

**Vineyard:** La Capilla, located near Peralillo in the Colchagua Valley. The blocks of Carmeneré have an average age of 20 years.

**Soil:** Volcanic and short alluvial in origin with good drainage, low fertility, a significant percentage of sand and silt, and a compact strata of sandstone to a depth of 1 meter. The whitish volcanic ash observed on the surface lends special characteristics to the wine.

**Climate:** A total of 446 mm of rain fell during the 2010–2011 season, concentrated during the winter months. The summer was dry with hot days and cold nights. The peaks in temperature were not as high in December and January, and therefore the wine has good natural acidity, lower than normal alcohol, freshness, and good aromatic intensity.

**Vineyard Management:** The vineyard was planted to a density of 3,344 plants/hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. Vine shoots are tipped in spring and early summer. Leaves are manually pulled in early March to increase ventilation to the grapes and increase exposure to the morning sun.

### VINIFICATION

**Variety:** Carmeneré 97%, Cabernet Sauvignon 2%, Petit Verdot 1%.

**Harvest:** The Carmeneré was picked May 9–12, 2011, the Cabernet Sauvignon April 21–25, and the Petit Verdot on May 12. All of the grapes were hand picked.

**Vinification Techniques:** The grapes were destemmed and crushed into a tank, where they underwent a 5-day pre-fermentation cold soak at 10°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place with selected yeasts at 26°–28°C and very gently extracted to ensure a more elegant, friendly, and balanced wine. The process ended with a post-fermentation maceration for approximately 2 weeks. Malolactic fermentation took place naturally and was completed in barrels. Most of the wine was aged in French oak barrels, and the blend was delicately filtered and bottled.

**Oak Treatment:** 82% of the wine was aged in French oak barrels for 13 months. The remainder was aged in stainless steel and cement tanks to contribute fruity characteristics and freshness to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14.2 %vol.  
pH: 3.64  
Total Acidity: 3.4 g/L  
Residual Sugar: 2.5 g/L  
Volatile Acidity: 0.47 g/L

### TASTING NOTES

Bright, intense violet in color. The very striking complex nose features black pepper, forest fruits, plums, blueberries, and wild blackberries intermingled with a subtle note of leather and red tobacco. The palate presents good structure, medium body, and the firm, chalky tannins that are typical of La Capilla, all leading to a linear and deep finish.

### AGING POTENTIAL

Drink now or age up to 5 years.