



## GRAN RESERVA 2011 – CABERNET SAUVIGNON

### VITICULTURE

**Vineyard:** The grapes that go into this wine primarily come from our vineyards at our San Carlos Estate near Cunaco in the Colchagua Valley. The blocks of Cabernet Sauvignon were planted more than 100 years ago.

**Soil:** Of alluvial origin with sandy-clay texture. The soil is deep, extraordinarily porous, and has the ability to administer and deliver water to the plant throughout the entire year, which is very important for producing high-end wine.

**Climate:** Precipitation during the 2010–2011 season was 446 mm, concentrated during the winter months. The summer was dry, with warm days and cold nights. The temperature peaks were not very high in December and January, and therefore the wine presents good natural acidity and freshness, with lower than normal acidity and good aromatic intensity.

**Vineyard Management:** The vineyard has a density of 4,808 plants per hectare. The vines are trellised to low vertical shoot position and spur pruned. Shoots are tipped in spring and early summer, and leaves are manually pulled in early March to increase solar exposure to the grapes.

### VINIFICATION:

**Variety:** 97% Cabernet Sauvignon, 1% Malbec, 1% Syrah, 1% Tannat.

**Harvest:** The grapes were hand picked between April 17 and 30.

**Vinification techniques:** The grapes were destemmed and crushed into a tank, where the must underwent a 3-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 was very gentle to prevent over-extraction in order to produce an elegant, friendly, and well-balanced wine. The process ends with approximately 2 weeks of post-fermentation maceration. Malolactic fermentation occurred naturally and finished in French oak barrels, where the wine aged before being delicately filtered and bottled.

**Oak:** Approximately 74% of the wine was aged in French oak barrels for 13 months. The remaining 26% was aged in stainless steel and concrete tanks to contribute freshness and fruity characteristics to the final blend.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.62

Total Acidity: 5.18 g/L

Residual Sugar: 3.4 g/L

Volatile Acidity: 0.41 g/L

### TASTING NOTES

Ruby red in color with a cheerfully fruity and elegant nose marked by intense aromas of red fruits, black currant, cherries, and subtle notes of tobacco and leather. The very well-structured palate has vibrant acidity, good body, and ripe tannins, as well as very good balance between the tannins, acidity, and oak. The finish is fresh and pleasing.

### AGING POTENTIAL

Drink now or cellar for up to 5 years.

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