



SINGLE VINEYARD CABERNET SAUVIGNON 2011 - LA CAPILLA ESTATE

VITICULTURE

Vineyard: The grapes came from a selection of the best sectors of Blocks N° 1, 2, and 3 in our La Capilla vineyard, located near Peralillo in the Colchagua Valley. The blocks of Carmenere 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 very 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 spur pruned. Vine shoots are tipped in spring and early summer. Leaves are manually pulled in early March to increase the exposure of the grapes to the sun.

VINIFICATION

Variety: Cabernet Sauvignon 100%.

Harvest: The grapes were hand picked April 25–May 4.

Vinification techniques: The first selection of bunches was made in the vineyard, and only those in optimal condition were harvested. The grapes were manually selected again prior to destemming and crushing into the tank, where they underwent a 6-day pre-fermentation cold soak at 8°–10°C to achieve greater extraction. Alcoholic fermentation took place with selected yeasts at 28°–29°C with 4 short pumpovers per day. The process ended with a post-fermentation maceration for approximately 2 weeks. Malolactic fermentation took place naturally in the barrels. Most of the wine was aged in French oak barrels and bottled with minimal filtration.

Oak: The wine was aged for 16 months in French oak barrels, 45% new, and 55% second, third, and fourth use.

LABORATORY ANALYSIS

Alcohol: 14.7 % vol.

pH: 3.61

Total Acidity: 5.36 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

Ruby red in color with a violet hue. The nose is intense, elegant, and reflects the characteristics of the La Capilla vineyard. Prominent notes of black currants and ripe cherries are backed by the subtle note of leather that is typical of this vineyard. On the palate this is a very deep and vertical wine with mineral notes, very good structure, chalky tannins, and a long finish.

AGING POTENTIAL

Ready to drink now or age through 2019.

FAMILY OWNED SINCE 1935