



SINGLE VINEYARD MALBEC 2011 - SAN CARLOS ESTATE

VITICULTURE

Vineyard: The grapes for this wine come from the best sectors of Blocks N° 5 and 6 of Malbec at the San Carlos Estate near Cunaco in the heart of the Colchagua Valley. The vineyard was planted more than 100 years ago.

Soil: Of alluvial origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and has the capacity of administering the delivery of water to the plant very well year round, which is very important for producing high quality Malbec.

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 density is 4,464 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, and leaves are manually pulled in early March to increase ventilation to the grapes.

VINIFICATION

Variety: 100% Malbec.

Harvest: The grapes were hand picked into 10-kg boxes, April 27–30.

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 7-day pre-fermentation cold soak at 8°–10°C to achieve greater extraction. Alcoholic fermentation took place with selected yeasts at 27°–29°C with 4–5 short pumpovers per day. The process ended with a post-fermentation maceration for approximately 2 weeks. Malolactic fermentation took place naturally and in the barrels. The wine was aged in oak barrels and bottled with minimal filtration.

Oak Treatment: The wine was aged for 17 months in French oak barrels, 40% new, and 60% second, third, and fourth use.

LABORATORY ANALYSIS

Alcohol: 14.9% vol.

pH: 3.55

Total Acidity: 5.4 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.61 g/L

TASTING NOTES

This limited edition wine presents an intense violet-onyx color. The intense and elegant nose is marked by aromas of forest fruits, wild blackberries, black currants, spices, along with subtle floral notes and red tobacco. On the palate this fresh and vertical wine has great structure, medium body, and silky tannins. Finishes long and deep.

AGING POTENTIAL

Ready to drink now or age until 2019.

FAMILY OWNED SINCE 1935