



GRAN RESERVA CARMENERE 2012

VITICULTURE

Vineyard: La Capilla, near Peralillo in the Colchagua Valley. The Carmeneré blocks average 21 years in age.

Soils: The soils are of volcanic and alluvial origin, with low fertility, good drainage, a significant percentage of sand and silt, and a compact strata of sandstone to a depth of 1 meter. Whitish volcanic ash on the surface lends special characteristics to the wine.

Weather: The 2012 vintage was influenced by the La Niña phenomenon, which produced a decrease in oceanic temperatures, which subsequently resulted in low rainfall and high temperatures. The spring of 2011–2012 presented normal temperatures and no frosts. The temperatures later rose steadily and were very high in February, March, and even into late April and early May. The wines obtained are concentrated with silky tannins, good color, and high fruit intensity.

Vineyard Management: Vineyard density is 3,344 plants per hectare. The vines are trellised to low vertical shoot position or double guyot and are cane pruned. Shoots are tipped in the spring and early summer and selected leaves are pulled in early March to increase ventilation to the grapes and solar exposure on the morning sun side.

VINIFICATION

Variety: Carmeneré 97%, Tannat 2%, Grenache 1%.

Harvest: The Carmeneré was harvested May 9–12, the Tannat on April 9, and the Grenache on April 5, 2012. All of the grapes were hand picked.

Vinification Techniques: The grapes were destemmed and crushed into a tank, where they underwent a pre-fermentation cold soak at 10°C for 5 days to obtain greater extraction of color and aromas. Alcoholic fermentation took place with selected yeasts at 27°–29°C and was very gentle to prevent over-extraction and obtain a more elegant, friendly, and balanced wine. The process concluded with a post-fermentation maceration for 2 weeks. Malolactic fermentation took place naturally in oak barrels. Most of the wine was aged in French oak barrels and delicately filtered prior to bottling.

Oak: 86% of the wine was aged for 13 months in French oak barrels. The remaining 14% was aged in concrete tanks to contribute fruit and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.62

Total Acidity: 5.01 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.46 g/L

TASTING NOTES

Deep and intense purplish red in color. The nose is unique with a predominance of black pepper, wild blackberries, black cherries, ripe plums, forest fruits, blueberries, and a subtle note of leather. The palate is fresh, with tremendous structure and breadth, chalky tannins (typical of its origin in La Capilla), and a long and complex finish.

AGING POTENTIAL

Drink now or cellar for 7 years.

FAMILY OWNED SINCE 1935