



## SINGLE VINEYARD MALBEC 2013 - SAN CARLOS ESTATE

### VITICULTURE

**Vineyard:** These grapes come from the best sectors of the Malbec Blocks 5 and 6 at the San Carlos estate near Cunaco, in the heart of the Colchagua Valley. The vineyard was planted more than 100 years ago.

**Soils:** Of alluvial origin with a sandy-clay texture. The soil is deep and extraordinarily porous with a very good ability to administer water to the plant throughout the year, which is very important for the production of high quality Malbec.

**Climate:** The 2012–2013 season began with a cold and relatively rainy spring, which provoked a delay in budbreak and the later phenological stages of the grapes. It was a very wet season, which slowed ripening and delayed harvest. Good temperatures in March and April allowed the skins and seeds of the red grapes to ripen well, and the grapes had considerably lower sugar levels and higher natural acidity. The harvest was approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity, as well as approximately 1% less alcohol than usual.

**Vineyard management:** The plantation has a density of 4,464 plants per hectare; the vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer, and leaves are pulled in early March to increase solar exposure to the grapes.

### VINIFICATION

**Variety:** 100% Malbec.

**Harvest:** The grapes were hand picked into 10-kg boxes April 23–26.

**Vinification techniques:** The bunches underwent a preliminary selection in the vineyard, and only those in optimal condition were picked. The grapes were then manually selected prior to being destemmed and crushed into a tank, where they underwent a 7-day pre-fermentation maceration at 8°–10°C for better extraction of color and aromas. Alcoholic fermentation took place with native yeasts in stainless steel tanks at 27°–29°C and 4–5 short pumpovers per day, ending with a post-fermentation maceration for approximately 10 days. The new wine underwent malolactic fermentation naturally in oak barrels.

**Oak treatment:** 91% of the wine was aged for 16 months in French oak barrels, 26% new and 74% used. The remaining 9% was aged in a non-epoxyed cement egg.

### LABORATORY ANALYSIS

Alcohol: 14% vol.

pH: 3.6

Total Acidity: 5.4 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.57 g/L

### TASTING NOTES

This limited edition wine presents an intense dark-purple color. The nose is intense and elegant with aromas of red and blue fruits, violets, and subtle notes of spice. The well-balanced and very complex palate has tremendous structure and pronounced acidity. This wine has a well-defined sense of origin.

### AGING POTENTIAL

Drink now or cellar until 2021.

FAMILY OWNED SINCE 1935