



ESTATE COLLECTION RESERVA MALBEC 2014

VITICULTURE

Vineyard: Comes from different Malbec vineyards in the Colchagua Valley with an average age of 14 years.

Soil: Of alluvial origin with a sandy-clay texture, good drainage, and medium fertility.

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well as a decrease in yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and expressive of their place of origin and have good concentration, deep color, and good typicity.

Vineyard Management: The plantation density is 4,167–5,000 plants/hectare. The vines are trellised to low vertical shoot position and cane or double guyot pruned. Shoot tips are trimmed in the spring and early summers, and leaves are pulled manually in early March to increase ventilation and to expose the grapes to the morning sun.

VINIFICATION

Variety: Malbec 100%

Harvest: the Malbec was hand and machine picked March 28–April 16.

Vinification techniques: The grapes were destemmed and crushed into a stainless steel tank. Alcoholic fermentation took place with selected yeasts at 24°–26°C and gentle extraction through 2 pumpovers per day. Upon completion, the new wine was left on its skins for approximately 6 days. Malolactic fermentation took place naturally. Approximately 20% of this wine was aged in oak barrels and the rest in stainless steel tanks. Once the various components were blended, the wine was lightly filtered and bottled.

Oak: Approximately 20% of the blend was aged for 6 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.7

Total Acidity: 4.78 g/L

Residual Sugar: 2.66 g/L

Volatile Acidity: 0.48 g/L

TASTING NOTES

Deep and intense purplish-red color. Outstanding fresh and fruity aromas recalling wild blackberries, red fruits, violet notes, and a hint of spice on the nose. The palate is fresh, light, and fruity, with round tannins and a long and pleasing finish.

AGING POTENTIAL

Drink now or cellar for 4 years.