

RESERVA ESTATE COLLECTION MALBEC ROSE 2014



VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos vineyard in the heart of the Colchagua Valley. The blocks average 10 years in age.

Soil: Cunaco's alluvial, sandy-clay soils are extremely porous and have very good drainage and the ability to administer the delivery of water to the plant very well throughout the year.

Climate: The 2013–2014 season began with a very cold spring marked by intense and prolonged frosts that primarily affected early varieties. This resulted in a delay in budbreak and other phenological stages of the grapes as well as a reduction in yields. The weather later turned milder, and the summer was hot and dry, which partially mitigated the initial delay, ending with a short and concentrated harvest. In contrast to a normal year, the summer had very cool nights, which allowed the grapes to retain high levels of acidity through harvest. The wines obtained have good concentration and great color; they are fresh with good typicity and are expressive of their place of origin.

Vineyard Management: The vineyards are planted to a density of 4,167 and 5,000 plants/hectare, and the vines are trellised to low vertical position and cane or double guyot pruned. Shoots are tipped in spring and early summer. Leaves are not pulled in order to maintain the bunches covered by leaves during the entire ripening period in order to obtain a fresher wine that is more intense and aromatic.

VINIFICATION

Variety: Malbec 93%, Syrah 7%.

Harvest: The grapes were picked between February 27 and March 4.

Vinification Techniques: The grapes were destemmed and crushed into the press for a 4–6-hour cold soak at approximately 8°–10°C in order to extract aromatic precursors, color, and flavors from the skins. The juice was then drained and decanted for 36–48 hours at 8°C, and the must was inoculated with selected yeasts for fermentation in stainless steel tanks at 13°–16°C. Upon completion of the fermentation the wine remained on its lees for two months with weekly lees stirring to improve its integration and volume. It was lightly filtered before bottling.

LABORATORY ANALYSIS

Alcohol: 12.5 %

pH: 3.15

Total Acidity: 5.81 g/L

Residual sugar: 2.0 g/L

Volatile Acidity: 0.24 g/L

TASTING NOTES

A delicate and elegant light pink in color. The nose offers aromas of tart red fruits, berries, and black currants intermingled with floral notes. The fresh and fruity palate has character and leads to a pleasing, long finish.