



## GRAN RESERVA CABERNET SAUVIGNON 2014

### VITICULTURE

**Vineyard:** The grapes for this wine come from our San Carlos Vineyard, located near Cunaco in the Colchagua Valley. The blocks of Cabernet Sauvignon were planted nearly 100 years ago.

**Soil:** Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soils have very good drainage and expandable clay with the ability to administer water to the plant very well throughout the entire year.

**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 reduced 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 4,800 plants/hectare, and the vines are trellised to low vertical shoot position and cane and spur pruned. Shoots were trimmed in spring and early summer, and leaves were pulled to ventilate the grapes.

### VINIFICATION

**Variety:** Cabernet Sauvignon 97%, Malbec 2% y Petit Verdot 1%.

**Harvest:** The Cabernet Sauvignon was picked April 4–11, the Malbec April 8–12, and the Petit Verdot, April 3–4.

**Vinification Techniques:** The grapes were destemmed and crushed into a stainless steel tank, where they underwent a 4-day pre-fermentation cold soak at 10°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place at 25°–27°C. The fermentation was gentle to prevent over-extraction in order to produce a friendlier wine that is more elegant and balanced. The process ended with a 7–10-day post-fermentation maceration.

Malolactic fermentation took place naturally in oak barrels. The new wine was aged in French oak barrels and delicately filtered prior to bottling.

**Oak:** Approximately 75% of the wine was aged for 11 months in previously used French oak barrels. The remaining 75% was aged in concrete tanks to preserve freshness and fruitiness for the final blend.

### LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.68

Total Acidity: 5.1 g/L

Residual Sugar: 2.5 g/L

Volatile Acidity: 0.45 g/L

### TASTING NOTES

Ruby red with a violet hue. The very fresh nose recalls red fruits such as cassis and sour cherries along with notes of evolution, spice, and fine leather. The palate is medium bodied, fresh, and vibrant with very good fluidity leading to a persistent, deep, and pleasing finish.

### AGING POTENTIAL

Drink now or cellar for up to 8 years.