



SINGLE VINEYARD MALBEC 2014 - 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: The San Carlos Vineyard in Cunaco presents alluvial soils with an extraordinarily porous sandy-clay texture, very good drainage, and the ability to administer water to the plants very well throughout the entire year, which is very beneficial for the production of high-end Malbec.

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 vineyards are planted to 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.

VINIFICATION

Variety: 100% Malbec.

Harvest: The grapes were hand picked into 10-kg boxes April 7–13, 2014.

Vinification techniques: The bunches underwent a preliminary selection in the vineyard, and only those with ideal ripeness were picked. The grapes were then transported to the cellar, where they underwent a second inspection on a selection table. They were then gently destemmed and any unripe or dehydrated berries were discarded. The perfect grapes were crushed and deposited into stainless steel tanks and cement egg, where they underwent a 7-day pre-fermentation maceration at 8°–10°C. Alcoholic fermentation took place with native yeasts and 3–4 short pumpovers per day, ending with a post-fermentation maceration for approximately 10 days.

Oak treatment: The wine was aged for 16 months in three types of containers: 70% in French oak barrels (21% new), 6% in 3,200-liter French oak fouders, and 24% in concrete eggs.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.63

Total Acidity: 3.4 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.65 g/L

TASTING NOTES

This great limited edition wine presents an intense and dark ruby-red color. The nose is intensely fresh and fruity with notes of ripe tart fruits such as plums and cherries along with spicy notes that lend complexity. The palate presents tremendous structure accompanied by fresh natural acidity that lends balance and silkiness without losing the personality of its origins.

AGING POTENTIAL

Drink now or cellar until 2022.

FAMILY OWNED SINCE 1935