



## SINGLE VINEYARD CABERNET SAUVIGNON 2014 - LA CAPILLA ESTATE

### VITICULTURE

**Vineyard:** The grapes for this wine come from a selection of the best sectors of blocks 1, 2, 3, and 4 of our La Capilla Vineyard near the town of Peralillo in the Colchagua Valley. These blocks of Cabernet Sauvignon average 22 years in age.

**Soil:** Shallow soils of alluvial and volcanic origin with good drainage and low fertility contain a significant percentage of sand and silt with a compact sandy layer one meter below. The whitish volcanic ash observed on the surface lends special characteristics to the wine.

**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 has a density of 3,334 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. The shoots are allowed to hang freely between the rows to shade the bunches from direct exposure to the sun and minimize the possibility of sunburn.

### VINIFICATION:

Variety: 100% Cabernet Sauvignon

Harvest: The grapes were hand picked by polygon April 8–17, 2014.

**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 25°–27°C with 4 short pump-overs per day, ending with a post-fermentation maceration for approximately one week. The new wine underwent malolactic fermentation naturally in oak barrels and was minimally filtered prior to bottling.

**Oak treatment:** 80% of this wine was aged for 16 months in French oak barrels (19% new). The remaining 20% was aged in a non-epoxied cement egg.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.59

Total Acidity: 5.2 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.47 g/L

### TASTING NOTES

Intense ruby red in color with a complex nose marked by aromas of cherries, new leather, and blond tobacco. The palate is vibrant and fresh with tremendous texture, grip, and depth, and a slightly mineral finish.

### AGING POTENTIAL

Drink now or cellar through 2023.

FAMILY OWNED SINCE 1935