

RESERVA ESTATE COLLECTION MALBEC ROSE 2015

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos vineyard in the heart of the Colchagua Valley. The blocks average 11 years in age.

Soil: Cunaco presents alluvial, sandy-clay, and extraordinarily porous soils with good drainage and very good ability to administer the delivery of water to the plants throughout the year.

Climate: The 2014–2015 season began with intense frosts that differed from the previous year in that they primarily affected the Andean zones rather than the intermediate depression (Central Valley). Although budbreak began 1–2 weeks earlier this year, the later shoot growth was slower due to the low temperatures observed toward the end of November. Later in the season the weather turned warm, with high temperatures during the day and nights that were quite cool. This led us to harvest both the red and white grapes earlier in search of freshness and fruitiness. The white wines are more complex than intense on the nose, and have fresh palates and great volume.

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 98%, Syrah 2%.

Harvest: The grapes were picked February 27–March 6.

Vinification techniques: The grapes were destemmed and deposited without crushing into the press, where they were cold macerated for 2–4 hours at approximately 8°–10°C to extract aromatic precursors and flavors from the skins. The juice was drained off and decanted for 36–48 hours at 10°C prior to alcoholic fermentation in stainless steel tanks at 13°–16°C. Upon completion of the fermentation, the wine was maintained on its lees for 2 months with weekly battonage (lees stirring) for better integration and to improve volume. The wine was lightly filtered before bottling.

LABORATORY ANALYSIS

Alcohol: 12% vol.

pH: 3.16

Total Acidity: 6.57 g/L

Residual Sugar: 3.0 g/L

Volatile Acidity: 0.23 g/L

TASTING NOTES

This Malbec Rosé Reserva is a bright pale pink in color. The nose presents subtle, fresh aromas of red fruits such as cherries, strawberries, and raspberries. The palate is light, fresh, fruity, and nicely balanced with a persistent and pleasing finish.



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