

## GRAN RESERVA MALBEC 2015



### VITICULTURE

**Vineyard:** The grapes for this wine come primarily from our San Carlos Vineyard near Cunaco in the Colchagua Valley. The blocks have an average age of 26 years.

**Soils:** The sandy-clay soils of alluvial origin are deep, extraordinarily porous, and delivers water to the plant very well throughout the year, which is very important for the production of Malbec.

**Climate:** The 2014–2015 season began with intense frosts, and unlike the previous season, they primarily affected the Andean zones and not the intermediate depression (Central Valley).

Budbreak began 1–2 weeks earlier than usual, and shoot growth was slower due to the low temperatures observed in late November. The weather later turned hot, and the temperatures during months of January through April were very high during the day and quite cold at night. These conditions made it necessary to harvest both white and red grapes early to ensure good freshness and fruitiness in the finished wines.

**Vineyard Management:** The vineyard density is 4,464 plants/hectare, and the vines are trained to low vertical shoot position and cane or double guyot pruned. Shoot tips are trimmed in the spring and early summer, and leaves are manually pulled in early March to improve ventilation around the grapes and increase their exposure to the morning sun.

### VINIFICATION

**Variety:** 100% Malbec

**Harvest:** The grapes were hand picked between March 19 and April 1, 2015.

**Vinification techniques:** The grapes were destemmed and crushed into stainless steel tanks, where they underwent a four-day pre-fermentation cold soak at 10°C to achieve greater extraction of color and aromas. Alcoholic fermentation took place at 25°–27°C and was very gentle to prevent over-extraction and obtain a more elegant, friendly, and balanced wine. The process continued with a two-week post-fermentation maceration. Malolactic fermentation later took place naturally in barrels. Most of the wine was aged in French oak barrels and was delicately filtered prior to bottling.

**Oak:** Approximately 80% of the wine was aged for 12 months in French oak barrels. The remaining 20% was held on its fine lees in stainless steel tanks, concrete eggs, and foudres, all with the goal of contributing greater freshness and volumen to the final blend.

### LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.54

Total Acidity: 3.2 g/L

Residual Sugar: 2.2 g/L

Volatile Acidity: 0.59 g/L

### TASTING NOTES

This wine presents an intense cherry red color with bright carmine red nuances. The expressive nose is fruity and delicate, recalling notes of ripe red plums and wild red berries with notes of blackcurrant and evolution. The medium-bodied and very juicy palate has good structure and a highly persistent finish.

### AGING POTENCIAL

Drink now or cellar up to 6 years.