



SINGLE VINEYARD MALBEC 2015 - SAN CARLOS ESTATE

VITICULTURE

Vineyard: These grapes come from the best sectors of the Malbec blocks 5 and 6 in a vineyard planted more than 100 years ago at the San Carlos estate near Cunaco, in the heart of the Colchagua Valley.

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

Climate: The 2014–2015 season began with intense frosts that, unlike the previous season, 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 the 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. The red wines present tremendous color and structure, and despite the season's high heat, they are fresh and fruity with interesting palates.

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 2–29, 2015.

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 eggs, where they underwent a 5–7-day pre-fermentation maceration at 10°C. Alcoholic fermentation took place with native yeasts and 4 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: 52% in French oak barrels (20% new), 18% in 3,200-liter French oak fouders, and 30% in concrete eggs.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.51

Total Acidity: 5.53 g/L

Residual Sugar: 2 g/L

Volatile Acidity: 0.53 g/L

TASTING NOTES

Bright cherry red in color, this wine presents a complex nose marked by notes of plums, blackcurrants, and violets. The palate is delicate, fresh, and crisp, with tremendous structure and vivacity and ends with a long and flavorful finish.

AGING POTENTIAL

Drink now or cellar until 2022.

FAMILY OWNED SINCE 1935