



GRAN RESERVA MALBEC 2016

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 27 years.

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

Climate: The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed harvest. The red wines obtained are elegant with good fruit expression and very good balance and freshness on the palate.

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 April 8–11, 2016.

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 78% of the wine was aged for 12 months in French oak barrels. The remaining 22% was aged in stainless steel tanks, concrete eggs, and foudres, all with the goal of contributing greater freshness and volume to the final blend.

LABORATORY ANALYSIS

Alcohol: 13,5 %vol.

pH: 3,62

Acidez Total: 4,91 g/L (C4H6O6)

Azúcar Residual: 1,92 g/L

Acidez Volátil: 0,55 g/L

TASTING NOTES

Intense purplish-red in color. The nose is complex and elegant with aromas of fresh fruits such as red plums and cherries along with subtle notes of spices. Vertical on the palate with very good structure and balance. An intense and vibrant wine with character and a long finish.

AGING POTENCIAL

Drink now or cellar up to 6 years.