



**SINGLE VINEYARD CABERNET SAUVIGNON 2017 - 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 a meter below. The whitish volcanic ash observed on the surface lends special characteristics to the wine.

Climate: : The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal, even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

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 polygons on March 21, 2017.

Vinification techniques: The bunches underwent a preliminary selection in the vineyard, and only those in optimal condition were harvested. The grapes were then selected manually 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: 80% of this wine was aged for 16 months in French oak barrels (21% new), 15% was aged in 3200-liter foudres, and the remaining 5% aged in cement eggs.

LABORATORY ANALYSIS

Alcohol: 13,5% vol.

pH: 3.68

Total Acidity: 5.32 g/L

Residual Sugar: 2.93 g/L

Volatile Acidity: 0.59 g/L

TASTING NOTES

Deep, dark red in color. The nose is complex, with aromas of plums, blackcurrants, and cherries, floral notes of violets, and blond tobacco. A fruity wine on the palate, with velvety tannins and good texture and structure, leading to a pleasing and persistent finish.