



SINGLE VINEYARD MALBEC 2017 - 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.

Soil: 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 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.

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 March 25 through April 3, 2017.

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 pump overs per day, ending with a post-fermentation maceration for approximately 10 days.

Oak: The wine was aged for 16 months in three types of containers: 37% in French oak barrels (15% new), 53% unroasted french oak fudre and 10% in concrete eggs.

LABORATORY ANALYSIS

Alcohol: 13,5% vol.

pH: 3.58

Total Acidity: 3,4 g/L

Residual Sugar: 1 g/L

Volatile Acidity: 0.5 g/L

TASTING NOTES

Dark red in color, with aromas of black fruits, such as wild blackberries and blackcurrants on the nose along with subtle nutty and floral notes. The palate is fresh, with tremendous volume and sweet, round, elegant tannins leading to a pleasing and persistent finish.

AGING POTENTIAL

Drink now or cellar until 2024.

FAMILY OWNED SINCE 1935