



GRAN RESERVA CABERNET SAUVIGNON 2018

VITICULTURE

Vineyard: Grown primarily in our San Carlos Vineyard, near Cunaco in the Colchagua Valley. The blocks of Cabernet Sauvignon were planted more than 100 years ago.

Soil: The sandy-clay soils of alluvial origin are deep and extraordinarily porous, and manage water delivery to the plant very well throughout the year, which is extremely important for old vines.

Climate: The 2017–2018 season began with a cold, rainy spring that made irrigation unnecessary until November. Cool temperatures lasted until mid-November, delaying budbreak and flowering by several weeks. The shoots emerged very evenly, however, which supported the phenological stages of the grapes. The season was more humid, allowing the grapes to ripen later and more gradually. The red grapes experienced moderate temperatures without the extremes of the previous vintage. The average maximum temperature in January was 28°C, and thanks to favorable temperatures in March and April, the skins and seeds ripened well, sugar levels were normal, and natural acidity was higher. The grapes were harvested 7 to 10 days later than usual, on average. These conditions gave rise to very fresh and fruity wines with good color and natural acidity.

Vineyard Management: The vineyard is planted to a density of 4808 vines/hectare, trained to low vertical shoot position, and spur pruned. Shoot tips are trimmed in spring and early summer and leaves are manually pulled in early March to increase ventilation around the grapes.

VINIFICATION:

Varieties: 95% Cabernet Sauvignon and 5% Cabernet Franc.

Harvest: The grapes were harvested between April 28 and May 4.

Vinification techniques: The grapes were destemmed and crushed into a tank where alcoholic fermentation was carried out at 25–27°C, very gently to prevent over-extraction and produce a more elegant, friendly, and balanced wine. A 7 to 10-day post-fermentation maceration completed the process. Malolactic fermentation occurred during aging in French oak barrels, then the wine was lightly filtered and bottled.

Oak: Approximately 81% of the wine spent 10 months in used French oak barrels and the remaining 19% was aged in concrete tanks.

LABORATORY ANALYSIS

Alcohol: 13,5% vol.

pH: 3.82

Total Acidity: 5.03 g/L

Residual Sugar: 2,48 g/L

Volatile Acidity: 0.50 g/L

TASTING NOTES

Deep red color with berry, blackcurrant, and ripe fig aromas and a subtle note of wild spices on the nose. The palate offers good structure, with tannins, acidity, and oak all in good balance, providing balanced, elegant body.

AGING POTENTIAL

Drink now, or cellar for 6 years.