

SINGLE VINEYARD CABERNET SAUVIGNON 2018 - 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 26 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 2017–2018 season began with a rainy winter and low temperatures, allowing for good water accumulation in the soil, leading to good bud break and flowering. Between December and February the temperatures were moderate, which meant a long period for fruit set, veraison, and ripening. Summer maintained these moderate temperatures, allowing for a slow ripening for the grapes. This is the perfect situation for grape quality. During the beginning and middle of autumn there were no periods of rain, allowing us to harvest the grapes at the precise moment to get the desired ripeness. In general harvest was delayed by 2–3 weeks due to the cooler temperatures during the ripening period.

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. Shoot tips are trimmed in spring and early summer, and 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: Cabernet Sauvignon 100%

Harvest: The grapes were harvested by hand, by polygon, from April 18–27.

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 in different types of containers.

Oak: 90% of the wine aged for 14 months in French oak barrels (15% new), and the remaining 10% in 3,200-liter foudres.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3.64

Total Acidity: 3.2 g/L

Residual Sugar: 2.1 g/L

Volatile Acidity: 0.44 g/L

TASTING NOTES

Deep, dark red in color. The complex nose presents aromas of plum, cassis, cherry, various spices, and blond tobacco. The tannins are sweet on the palate, accompanied by good texture and structure, leading to a long, pleasing finish.

