



GRAN RESERVA MALBEC 2018

Vineyard: The grapes for this wine come from the San Carlos vineyard near Cunaco in the Colchagua Valley. The vines average 28 years in age.

Soils: Of alluvial origin with a sandy-clay texture. The deep and extraordinarily porous soil has the ability to administer water to the plants very well throughout the year, which is very important for Malbec production.

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 vertically trained vines are cane- or double guyot-pruned and planted to a density of 4,464 per hectare. Shoots were pulled in spring and early summer, and leaves were pulled manually in early March to increase ventilation and the exposure of the grapes to the sun.

VINIFICATION

Variety: Malbec 97%, Syrah 3%.

Harvest: The grapes were harvested the last week of April 2018.

Vinification: The grapes were destemmed, crushed, and deposited into stainless steel tanks, where they underwent a 4-day cold pre-fermentation maceration at 10°C to enhance extraction of color and aromas. Alcoholic fermentation was carried out with selected yeasts at 25–28°C. Fermentation was very gentle to prevent “over-extraction” in order to produce wines that are more elegant, approachable, and balanced. This was followed by a post-fermentation maceration of approximately 2 weeks. Malolactic fermentation occurred naturally in the barrels. The majority of the wine was aged in French oak barrels and then lightly filtered and bottled.

Oak: 87% of the wine was aged for 12 months in French oak barrels. The remaining 13% was aged in stainless steel tanks and concrete eggs. This provides greater freshness and complexity in the final blend.

LABORATORY ANALYSIS

Alcohol: 14% vol
pH: 3.69
Total Acidity: 3 g/L
Residual Sugar: 1,8 g/L
Volatile Acidity: 0.48 g/L

TASTING NOTES :

Carmine red in color. On the nose the wine presents good fruit intensity, where aromas of ripe cherry, berry, and blackberry predominate, together with smooth blond tobacco notes. On the palate the wine shows character, balance, and very good balance, with vibrancy and rounded tannins. A long, pleasing finish.

CELLARING POTENTIAL

Drink now or cellar up to 6 years.