



## **RESERVA MALBEC ROSE 2019**

### **VITICULTURE**

**Vineyard:** The grapes for this wine come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 15 years in age.

**Soils:** Cunaco presents alluvial and extraordinarily porous sandy-clay soils with very good drainage and the ability to administer the water to the plant throughout the year.

**Climate:** The 2018–2019 season began with a deficit of rainfall at the end of the winter. The spring was cold, with precipitation in September and October, which enabled us to postpone the first irrigations by 1 or 2 months. This also delayed the phenological stages by approximately 1 week. The summer had maximum temperatures of 28°C until the last week of January, when a number of heat waves raised the maximum temperatures to 36°–38°C, which resulted in uneven veraison in the later varieties. This also generated a blockage that delayed ripening in the same varieties.

Veraison in the earlier varieties was very uniform, and the heat generated earlier ripening. Autumn was very mild with lower maximum temperatures, and this allowed us to wait patiently for a softening of the tannins, which at one point were rather dry due to the heat. In general, this is a vintage with very good quality. The red wines are elegant with tremendous color and fine tannins, and the white wines are a bit riper and have better volume on the palate.

**Vineyard Management:** The vineyards are planted to a density of 4,167–5,000 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer. The canopy was maintained intact to keep the bunches covered throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

### **VINIFICATION**

**Variety:** 100% Malbec

**Harvest:** The grapes were harvested in two stages. The first group was picked on February 21 to obtain higher natural acidity and fresher primary aromas.

The remaining grapes were picked about a month later on March 25 when they were riper and therefore could produce more concentrated wines with higher alcohol levels and contribute greater volume late to the final blend.

**Vinification Techniques:** The grapes were destemmed and pressed without maceration. The juice was drained and decanted for 36–48 hours at 10°C and then fermented in stainless steel tanks at 14°–18°C. Once fermentation had completed, the new wine remained on its lees for 2 months with weekly stirring to improve its integration and volume. It was lightly filtered prior to bottling.

### **LABORATORY ANALYSIS**

Alcohol: 12.5% vol.

pH: 3.33

Total Acidity: 6,44 g/L

Residual Sugar: 1.0 g/L

Volatile Acidity: 0.20 g/L

### **TASTING NOTES**

Brilliant and light pink in color. The nose shows aromas of tart red fruits and white peaches intermingled with notes of white flowers. The palate is fresh, fruity, and well-balanced with a pleasing and persistent finish.