



RESERVA ESTATE COLLECTION MALBEC 2020

VITICULTURE

Vineyard: This wine is from different Malbec vineyards planted in the Colchagua Valley 17 years ago on average.

Soil: Alluvial in origin, with sandy-clay texture, good drainage, and moderate fertility.

Climate: The 2019–2020 season began with a precipitation deficit from the end of winter. This water deficit continued through spring, beginning a drought period that forced us to irrigate the vineyards earlier than in previous years. Summer saw high temperatures that accelerated the ripening of the grapes, while producing an environment that maintained the health of the fruit. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly for the phenolic compounds to smooth out. Due to the higher-than-normal seasonal temperatures, harvest was pushed forward by a week, in order to retain the freshness and optimal ripeness of the grapes. In general, this year is showing very good quality for our white wines, with a riper character that still maintains a very good level of acidity, generating great balance

Vineyard management: The vineyard is planted to a density of 4,167 and 5,000 vines/hectare, trained to low vertical shoot position, and cane pruned. Shoot tips are trimmed in spring and early summer and leaves are manually pulled in early March to enhance ventilation around the grapes and expose them to the morning sun.

VINIFICATION

Variety: Malbec 98%, Syrah 2%.

Harvest: The grapes were harvested between the first and third week of April.

Vinification techniques: The grapes were destemmed and crushed into a tank, where alcoholic fermentation was carried out at 24–26°C. The process was very gentle to prevent over-extraction and produce a more elegant, friendly, and balanced wine. Malolactic fermentation took place after the alcohol fermentation.

Oak: Approximately 15% of the wine aged for 6 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14 % vol.

pH: 3.65

Total Acidity: 3.1 g/L

Residual Sugar: 2.3 g/L

Volatile Acidity: 0.43 g/L

TASTING NOTES

Intense violet color. On the nose it's a fruity wine with aromas principally of berries like blueberry and blackberry, together with smooth floral notes like violet. On the palate the wine is fruity, with rich acidity and smooth tannins that give way to a balanced and fresh finish.

AGING POTENTIAL

Drink now or cellar up to 4 years



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TASTING VIDEO

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