



GRAN RESERVA CABERNET SAUVIGNON 2021

VITICULTURE

Vineyard: The grapes for this wine primarily come from the San Carlos Vineyard located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

Soils: The deep and extraordinarily porous soils are of alluvial origin with a sandy-clay texture and have very good ability to administer water to the plants throughout the year, which is especially important in old vines.

Climate: The 2020 - 2021 season began with one of the rainiest winters in recent years, where the record of fallen water reached 600mm during the winter months and early spring, which allowed us to delay irrigation for 2 months on average. Due to this, the vineyards began the phenological cycle with a good level of humidity in the soil, avoiding risks of stress. The winter temperature was mild, being like this until mid-spring, causing a delay in budding. The summer had an important rain towards the end of January, causing a decrease in summer temperatures during this weeks, generating a delay in the maturity of the grapes. Finally, the months of March and April presented perfect climatic conditions for the maturity of the berries, which allowed us to obtain wines of great natural acidity, good concentration and silky tannins.

Vineyard management: The vineyard is planted to a density of 4,808 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoots are trimmed in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: Cabernet Sauvignon 94% y Cabernet Franc 6%.

Harvest: The grapes were harvested between April 11th and 19th

Vinification techniques: The grapes were destemmed and crushed into a tank for alcoholic fermentation at 26–28°C. Fermentation was very gentle to prevent over-extraction in order to obtain a friendlier, more elegant, and better-balanced wine ending with a post-fermentation maceration for 7–10 days with 85% of the wine finishing the Malolactic fermentation in barrels.

Oak: Approximately 48% of the wine aged for 10 months in used French oak barrels and the remaining 52% aged in concrete tanks.

LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.54

Total Acidity: 5.15 g/L

Residual Sugar: 3.1 g/L

Volatile Acidity: 0.47 g/L

TASTING NOTES

Deep red in color. On the nose, the aromas are principally of red fruit, cassis, ripe figs, with subtle confit notes and some spices like white pepper. On the palate there's good structure, with sweet tannins balanced by good acidity. The finish is pleasant and delicate with a fruity aftertaste.

CELLARING POTENTIAL

Drink now or cellar for up to 6 years.



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TASTING VIDEO

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