



## RESERVA ESTATE COLLECTION MALBEC 2022

### VITICULTURE

**Vineyard:** Principally from our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The vineyards are on average 17 years old.

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

**Climate:** The 2021–2022 season began with a dry winter with moderate precipitation at the beginning that increased throughout the season, registering close to 150mm by early spring, requiring us to move the first irrigations forward by 3 weeks when compared to the previous season. The rain, together with our irrigations, allowed the phenological cycles of the vineyards to begin with a good level of humidity in the soil while avoiding stress in the plants. Early winter temperatures were mild, and this trend continued through spring, translating into a slightly delayed budbreak. Summer saw high temperatures early in the season, with heatwaves during the first week that reached 35°C, which gave the impression of an early harvest. However, this trend began to decrease during January when high temperatures barely reached 30°C, creating a delay in the ripening of the grapes. Finally, the months of March and April had favorable conditions for the end of the ripening period. All of this translated into fresh wines with high natural acidity, very good volume, and nice balance.

**Vineyard management:** The vineyards are planted to a density between 4,167–5,000 plants per hectare, trained to low vertical shoot position and cane or double guyot pruned. Shoots are pulled in spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and sun exposure in the mornings for the grapes.

### VINIFICATION

**Variety:** Malbec 96%, Syrah 4%.

**Harvest:** The grapes were harvested during the last week of March and the first week of April, 2022.

**Vinification:** The grapes were destemmed and crushed into a tank. Alcoholic fermentation took place at temperatures between 24 and 26° C. Fermentation was gentle, avoiding over-extraction, with the goal of making a more elegant, friendly, and balanced wine. Malolactic fermentation then took place naturally.

**Oak:** Approximately 20% of the blend aged for 6 months in used French oak barrels.

### LABORATORY ANALYSIS

Alcohol: 13.5 %vol.

pH: 3.56

Total Acidity: 3.43 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.54 g/L

### TASTING NOTES

Of a deep, ruby-red color. On the nose the aromas are of red and black fruit, including fresh plum and cherry, accompanied by a subtle violet note. The wine's palate is balanced, with smooth, rounded tannins that lead to a fruity, fresh, and long finish.

### AGING POTENTIAL

Drink now or cellar for up to 4 years.



DOWNLOAD  
TASTING VIDEO