



RESERVA CABERNET SAUVIGNON 2023

VITICULTURE

Vineyard: Principally from our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

Soil: Alluvial in origin with a sandy-clay texture. Deep and extraordinarily porous with a very good capacity to administer the delivery of water to the vines throughout the year, which is extremely important for these very old vines.

Climate: The 2022–2023 season began with a winter with moderate levels of precipitation that gradually increased throughout the season, reaching a total of 380mm of accumulated rainfall by early spring. These rains were important to fill the reservoirs in our vineyards, and to allow us to delay the first irrigations, when compared to the previous season's. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. Temperatures in early winter were moderate, and this trend continued through early spring, which meant a later budbreak when compared to previous seasons. Summer saw lower-than-average temperatures early on, however this pattern began to change in mid-January, when heat waves brought maximum temperatures up to 37°C. These waves would continue throughout the season, setting us up for a possible early harvest. Finally, in the months of March and April we saw high temperatures again, pushing forward the ripening of the grapes even in our late-ripening varieties. All of these conditions combined to give us wines with great natural acidity, and very good concentration and balance.

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

VINIFICATION

Variety: Cabernet Sauvignon 98%, Syrah 2%.

Harvest: The grapes were harvested between 29 March–13 April, 2023.

Vinification: The grapes were destemmed and crushed into the tank. Alcoholic fermentation took place at temperatures between 24–26°C. Fermentation had a very gentle extraction, with 2 to 3 short pump-overs per day, avoiding over extraction, in order to obtain a wine with smooth, elegant tannins.

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

LABORATORY ANALYSIS

Alcohol: 13.5 % vol.

pH: 3.65

Total Acidity: 3.45 g/L

Residual Sugar: 2.58 g/L

Volatile Acidity: 0.54g/L

TASTING NOTES

A ruby-red colored wine with glints of violet. The nose highlights aromas of ripe red fruit accompanied by subtle spiced notes like black pepper. The wine is smooth on the palate with firm, balanced tannins that accompany an attractive fruit-forward character. The finish is long, featuring fresh-fruit notes on the aftertaste.

AGING POTENTIAL

Drink now or cellar for up to 4 years

