

**RESERVA ESTATE COLLECTION MALBEC 2023**

**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 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:** Vineyards are planted to density between 4,167 and 5,000 plants per hectare, with a low vertical shoot positioning and cane or double-guyot pruned. Shoots are pulled in spring and early summer, and leaves are thinned in early March to increase ventilation and early-morning sun exposure for the grapes.

**VINIFICATION**

**Variety:** Malbec 95%, Syrah 5%.

**Harvest:** The grapes were harvested during the last week of March 2023.

**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: 3.62

Residual Sugar: 2.1 g/L

**TASTING NOTES**

Deep ruby red in color. On the nose, notes of red and blue fruit stand out, such as fresh plum and ripe blueberries, accompanied by a subtle floral note of violet. In the mouth it is balanced, with soft tannins that give way to a fresh and persistent finish.

**AGING POTENTIAL**

Drink now or cellar for up to 4 years.



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