

GRAN RESERVA

MALBEC / 2023



VARIETY: Malbec 98%, Petit Verdot 2%.

LABORATORY ANALYSIS:

Alcohol: 13,5% vol. | pH: 3,62 | Total Acidity: 4,9 g/L | Residual Sugar: 2,9 g/L | Volatile Acidity: 0,47 g/L

VINEYARD: Sourced from our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The vines that give life to this Malbec are on average 22 years old.

SOIL: Alluvial origin with sandy-clay textures and great depth. It has an excellent capacity to regulate water supply to the vines throughout the year, with good drainage and moderate fertility.

CLIMATE: The 2022-2023 season began with a winter marked by moderate rainfall that increased over the period, reaching approximately 380 mm by early spring. These rains were important in replenishing the water reserves of our vineyards, allowing us to delay the first irrigations compared to the previous season. The accumulated rainfall, together with early irrigations, allowed us to begin the phenological cycle with good soil moisture levels, avoiding plant stress. Early winter temperatures were mild, a trend that extended into early spring, resulting in a later bud break compared to previous years. Summer began with lower-than-average temperatures; however, heat waves reaching up to 37°C occurred during the season, accelerating grape development. Finally, March and April were marked by high temperatures, leading to earlier ripening of late varieties and earlier harvests. All of the above is reflected in fresh wines with high natural acidity, excellent concentration, and balance.

VINEYARD MANAGEMENT: The plantation has a density of 4,167-5,000 plants per hectare, trained on a low trellis system with spur cordon pruning. Shoot trimming is carried out in spring and early summer; manual leaf removal is performed in early March to increase grape ventilation.

HARVEST: Grapes were harvested between March 20 and March 29, 2023.

WINEMAKING TECHNIQUES: Grapes were destemmed and crushed into tanks. Alcoholic fermentation took place at temperatures between 24 and 26°C. Fermentation was carried out gently, avoiding over-extraction to achieve a more elegant, approachable, and balanced wine, followed by a post-fermentation maceration of approximately 6 to 9 days. This was followed by malolactic fermentation, with 85% of the wine completing this process in barrels, while the remaining 15% was kept in stainless steel tanks. Approximately 25% of the wine was aged for 11 months in used French oak barrels, while the remaining 75% was aged in stainless steel tanks to preserve freshness and fruit intensity.

AGING POTENTIAL: Drink now or cellar for up to 6 years.

TASTING NOTES: A Malbec with great character, marked oak presence, volume, and structure, faithfully expressing the variety in Chile. It shows a deep and intense color with violet hues and a bright, velvety appearance. With pronounced notes of oak, volume, and structure, it reflects the true expression of Chilean Malbec.