

SINGLE VINEYARD CABERNET SAUVIGNON 2022 - LA CAPILLA

VITICULTURE

Vineyard: The grapes come from a selection of the best sectors in blocks 1, 2, 3, and 4 in our La Capilla vineyard, near the town of Perallillo in Colchagua Valley. These Cabernet Sauvignon block are on average 28 years old.

Soils: Are of volcanic and alluvial origin, short, with good drainage, low fertility, and an important percentage of sand and loam, with a compact layer of sandstone at a depth of 1 meter. There are volcanic ashes observed on the surface with a whiteish appearance that add special characteristics to the wine.

Climate: The 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. 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. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

Vineyard management: The vines are planted to a density of 3,334 plants/hectare. They are trained to low vertical shoot positions and spur pruned, with removal of shoots in spring and early summer. The vine management is done leaving to avoid direct sunlight on the bunches, so the direct exposure to the grapes is minimal.

VINIFICATION

Variety: Cabernet Sauvignon 100%

Harvest: The grapes were hand harvested according to polygon between April 11 and 14, 2022.

Winemaking techniques: There was an initial selection of bunches in the vineyard, harvesting just the bunches that had reached optimal maturity. After this, the bunches were transported in 10kg bins to the selection table for another round of selection. Once finished, the grapes were gently destemmed in order to undergo a selection of berries, removing any that were green or dried. Finally, just the berries that pass the selection are crushed and sent to stainless steel tanks for a pre-fermentation maceration for 5–7 days at 10°C. Alcoholic fermentation took place at 25–27°C, with 4 pump-overs per day, and finishing with a 7-day post-fermentation maceration.

Oak: Aging took place over 14 months in French oak barrels.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3,51

Total Acidity: 3,26 g/L

Residual Sugar: 2,61g/L

Volatil Acidity: 0,54 g/L

TASTING NOTES

With a bright and deep red color and glints of violet. The expressive nose shows great complexity, highlighting aromas of ripe red fruit and blue fruit, including sour cherry and blueberry, together with a subtle note of pink pepper. The wine is intense on the palate, with good structure and balance, highlighting firm tannins that add tension and texture to the mouthfeel. Subtle nutty notes on the aftertaste lead to a long, elegant finish.

AGING POTENTIAL

Drink now or cellar until 2032.



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