

SINGLE VINEYARD CABERNET SAUVIGNON 2023 - 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 Perallilo 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 2022–2023 season began with a winter marked by moderate rainfall, which increased throughout the period, reaching approximately 380 mm of accumulated precipitation by early spring. These rains were important for replenishing the water reserves of our vineyards, allowing us to delay the first irrigation compared to the previous season. The accumulated rainfall, together with the initial irrigations, enabled us to begin the phenological cycle of our vineyards with adequate soil moisture levels, thus avoiding plant stress.

Temperatures at the beginning of winter were mild, and this trend continued into early spring, resulting in a later bud break compared to previous years. Summer began with lower-than-average temperatures compared to recent years; however, during the season, heatwaves were recorded, reaching up to 37°C, which accelerated the phenological development of the grapes.

Finally, March and April were characterized by high temperatures, conditions that led to an earlier ripening of later varieties, resulting in earlier harvests. All of the above is reflected in fresh wines with great natural acidity, very good concentration, and excellent 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 harvested during the first week of April.

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.

Aging: 44% of the blend was aged in untoasted French oak foudres, and the remaining 56% in French oak barrels for 14 months.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3,55

Total Acidity: 5,3 g/L

Residual Sugar: 2,4 g/L

Volatil Acidity: 0,53 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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