

SINGLE VINEYARD MALBEC 2023 - SAN CARLOS

VITICULTURE

Vineyard: These grapes come from the best sections of blocks 5 and 6 on our Fundo San Carlos estate, near the town of Cunaco, in the heart of the Colchagua Valley. The vineyard was planted more than 100 years ago.

Soils: Cunaco, where our San Carlos vineyard is located, has alluvial soil with a sandy-clay texture, with very good drain, extraordinarily porous and with a very good capacity to administer water to the plant throughout the year, which is very beneficial to the production of high-end Malbec.

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 4,464 plants/hectare. They are trained to low vertical shoot positions, and cane or double guyot pruned. Shoots are pulled in spring and the beginning of summer.

VINIFICATION

Variety: Malbec 100%.

Harvest: The grapes were harvested during the second and third weeks of March.

Winemaking techniques: There was an initial selection of bunches in the vineyard so that only the grapes that have reached optimal ripening are harvested. Next, the bunches were transported in 10kg crates to the selection table for another review. 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 with selected yeasts, with 4 pump-overs occurring daily, finishing with a post-fermentation maceration of 10 days.

Aging: The wine was aged in untoasted French oak foudres (51%), French oak barrels (35%), and concrete eggs (14%) for 13 months.

LABORATORY ANALYSIS

Alcohol: 14 %

pH: 3,48

Total Acidity: 5,3 g/L

Residual Sugar: 2,4 g/L

Volatil Acidity: 0,53 g/L

TASTING NOTES

With a deep-red color, the wine's nose shows great complexity, highlighting aromas of small black fruits, accompanied by floral and citrus notes such as ripe orange peel. The palate shows a wine with refined silky tannins with great texture that support a finish that is fresh, broad, and persistent.

AGING POTENTIAL

Drink now or cellar until 2032.



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