



SINGLE VINEYARD MALBEC 2018 - SAN CARLOS ESTATE

VITICULTURE

Vineyard: These grapes come from the best sectors of the Malbec blocks 5 and 6 in a vineyard planted more than 100 years ago at the San Carlos estate near Cunaco, in the heart of the Colchagua Valley.

Soil: The San Carlos Vineyard in Cunaco presents alluvial soils with an extraordinarily porous sandy-clay texture, very good drainage, and very good ability to administer water to the plants throughout the entire year, which is very beneficial for the production of high-end Malbec.

Climate: The 2017–2018 season began with a rainy winter and low temperatures, allowing for good water accumulation in the soil, leading to good bud break and flowering. Between December and February the temperatures were moderate, which meant a long period for fruit set, veraison, and ripening. Summer maintained these moderate temperatures, allowing for a slow ripening for the grapes. This is the perfect situation for grape quality. During the beginning and middle of autumn there were no periods of rain, allowing us to harvest the grapes at the precise moment to get the desired ripeness. In general harvest was delayed by 2–3 weeks due to the cooler temperatures during the ripening period.

Vineyard Management: The vineyards are planted to a density of 4,464 plants per hectare. The vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer.

VINIFICATION

Variety: Malbec 100%.

Harvest: The grapes were hand-picked into 10-kg boxes April 25–May 5.

Vinification techniques: The bunches underwent a preliminary selection in the vineyard, and only those with ideal ripeness were picked. The grapes were then transported to the cellar, where they underwent a second inspection on a selection table. They were then gently destemmed and any unripe or dehydrated berries were discarded. The perfect grapes were crushed and deposited into stainless steel tanks and cement eggs, where they underwent a 5–7-day pre-fermentation maceration at 10°C. Alcoholic fermentation took place with native yeasts and 4 pump overs per day, ending with a post-fermentation maceration for approximately 10 days.

Oak: The wine was aged for 14 months in four types of containers: 61% in French oak barrels (15% new), 21% in untoasted French oak foudres, 15% in concrete eggs, and 3% in clay tanks.

LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.56

Total Acidity: 3.5 g/L

Residual Sugar: 1.3 g/L

Volatile Acidity: 0.49 g/L

TASTING NOTES

Dark cherry red in color, the wine presents a nose with pronounced aromas of black fruit like wild blackberry and blue fruit like blueberry, together with nuts and subtle notes of violet. It's fresh on the palate, with big volume and sweet, rounded, elegant tannins that lend the wine a broad, persistent finish.

CELLARING POTENTIAL

Drink now or cellar until 2028.

FAMILY OWNED SINCE 1935

