

**SINGLE VINEYARD CABERNET SAUVIGNON 2012 - LA CAPILLA ESTATE**



**VITICULTURE**

**Vineyard:** The grapes come from a selection of the best sectors of blocks 1, 2, 3, and 4 of our La Capilla vineyard near Peraillo in the Colchagua Valley. These blocks of Cabernet Sauvignon have an average age of 21 years.

**Soils:** The soils are of volcanic and alluvial origin. They are shallow with good drainage and low fertility and have a large percentage of clay and silt with a compact layer of sandstone one meter deep. Volcanic ash gives the surface a whitish appearance and lends special characteristics to the wine.

**Weather:** The 2012 vintage was influenced by the La Niña phenomenon, which produced a decrease in oceanic temperatures and subsequently resulted in low rainfall and high temperatures. The spring of 2011–2012 presented normal temperatures and no frosts. The temperatures later rose steadily and were very high in February, March, and even into late April and early May. The wines obtained are concentrated with silky tannins, good color, and high fruit intensity.

**Vineyard Management:** The vineyard is planted to a density of 3,334 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoots are tipped in spring and early summer. Leaves are manually pulled in early March to increase sunlight and ventilation to the grapes.

**VINIFICATION**

**Variety:** 100% Cabernet Sauvignon

**Harvest:** The grapes were hand picked March 27–29.

**Vinification Techniques:** The first selection took place in the vineyard, and only the bunches in optimal condition were picked. The grapes were then manually selected prior to destemming and crushing into a tank, where they underwent a 7-day pre-fermentation cold soak at 8°–10°C for greater extraction of color and aromatic compounds. The alcoholic fermentation took place with selected yeasts in stainless steel tanks at 28°–29°C with four short pumpovers per day and ending with a 10-day post-fermentation maceration. The new wine was racked to oak barrels, where malolactic fermentation occurred naturally. The finished wine was very lightly filtered before bottling.

**Oak:** The wine was aged for 16 months in French oak barrels, 35% new and 65% with prior use.

**LABORATORY ANALYSIS**

Alcohol: 14.0% / vol.

pH: 3.67

Total Acidity: 5.2 g/L

Residual Sugar: 3.1 g/L

Volatile Acidity: 0.56 g/L

**TASTING NOTES**

Ruby red in color. The elegant and complex nose is perfumed and offers pronounced aromas of red fruits, black currant, ripe cherries, and subtle notes of sweet herbs and leather (characteristic of this terroir). The palate shows rich evolution and depth with chalky tannins and mineral notes. It has good structure, balance, and fresh acidity leading to a deep finish.

**AGING POTENTIAL**

Drink now or hold through 2020.

FAMILY OWNED SINCE 1935