

## SINGLE VINEYARD MALBEC 2012 - SAN CARLOS ESTATE



### VITICULTURE

**Vineyard:** The grapes that go into this wine come from the best sectors of Malbec blocks 5 and 6 at the San Carlos estate located near Cuncaco in the heart of the Colchagua Valley. The vineyard was planted 100 years ago.

**Soils:** Of alluvial origin with a sandy-clay texture. The soils is deep, extraordinarily porous, and has is able to administer water to the plant very well throughout the year, which is very important to the production of high-quality Malbec.

**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 4,464 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double-guyot 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% Malbec

**Harvest:** The grapes were hand picked into 10-kg boxes April 24 through 27.

**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 27°–29°C with 4–5 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, 30% new, and 70% with prior use.

### LABORATORY ANALYSIS

Alcohol: 14.5% / vol.

pH: 3.55

Total Acidity: 5.4 g/L

Residual Sugar: 2.8 g/L

Volatile Acidity: 0.54 g/L

### TASTING NOTES

This limited edition wine presents a deep, intense purple-onyx color, along with an intense and elegant nose marked by aromas of ripe fruits such as blackberries, blueberries, and plums, as well as spices, subtle floral notes, and blonde tobacco. The fruity palate has tremendous structure and tannins that make their presence known while maintaining their velvety texture—all leading to a deep and persistent finish.

### AGING POTENTIAL

Drink now or cellar until 2019.

FAMILY OWNED SINCE 1935