



GRAN RESERVA CARMENERE 2014

VITICULTURE

Vineyard: La Capilla, located near Peralillo in the Colchagua Valley. The blocks of Carmeneré have an average age of 23 years.

Soil: of volcanic and short alluvial origin with good drainage, little fertility, and a significant percentage of sand and silt with a compact layer of sandstone at a depth of 1 meter. Volcanic ash on the surface give the soil a whitish appearance and lends special characteristics to the wine.

Climate: The 2013–2014 season began with a very cold spring marked by long and intense frosts that primarily affected the earliest varieties. This resulted in a delay in budbreak and the subsequent phenological stages of the grapes as well reduced yields. The weather improved later in the season for a hot, dry summer that offset the initial delay and ended with a very short and concentrated harvest period. Unlike a normal year, the summer presented very cool nights that helped keep the acidity levels of the grapes high until harvest. The wines obtained are fresh and have good concentration, deep color, good typicity, and are very expressive of their place of origin.

Vineyard Management: The vines are planted to a density of 3,344 plants/hectare, trellised to low vertical shoot position, and are spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 100% Carménère

Harvest: April 30– May 8.

Vinification techniques: The grapes were destemmed and crushed into a tank, where they underwent a 3-day pre-fermentation cold maceration at 10°C for greater extraction of color and aromas. Alcoholic fermentation took place at 25°–27°C with great care taken to prevent over-extraction in order to obtain a more elegant, friendly, and well-balanced wine. The new wine remained on its skins for a 10-post-fermentation maceration. Malolactic fermentation took place naturally and was completed in barrels. Most of the wine was aged in French oak barrels, and the finished wine was delicately filtered prior to bottling.

Oak: 82% of the wine was aged for 12 months in French oak barrels. The remaining 18% was maintained on its fine lees in a concrete tank to lend more fruit and freshness to the final blend.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.66

Total Acidity: 4.9 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.50 g/L

TASTING NOTES

Cherry red in color, with aromas that recall fresh fruits such as plums, blueberries, and blackberries, as well as light notes of black pepper and blonde tobacco. The mouth-filling palate presents very good volume, medium structure, and a very flavorful finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.