



## RESERVA ESTATE COLLECTION CABERNET SAUVIGNON 2016

### VITICULTURE

**Vineyard:** The grapes for this wine come from Cabernet Sauvignon vineyards planted more than 100 years ago on the Fundo San Carlos de Cunaco property in the Colchagua Valley.

**Soil:** Alluvial in origin with a sandy-clay texture. The soil is deep, extraordinarily porous, and is able to administer water to the plant very well throughout the year, which is very important in the production of high-end Cabernet Sauvignon.

**Climate:** The 2015–2016 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous color and structure, and despite the warm year, they are fresh and fruity with interesting palates.

**Vineyard Management:** The vineyards are planted to a density of 4,808 plants/hectare. The vines are trained to low vertical shoot position and spur pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation and morning sun for the grapes.

### VINIFICATION

**Variety:** 97% Cabernet Sauvignon, 3% Malbec.

**Harvest:** The Cabernet Sauvignon was hand and machine harvested between March 31 and April 11. The Malbec was picked March 23–27.

**Vinification techniques:** The grapes were destemmed and crushed into stainless steel and cement tanks, where they fermented at 24°–26°C with light extraction and just 4 pumpovers per day, and ending with a post-fermentation maceration for about a week. The subsequent malolactic fermentation occurred naturally. Approximately 20% of the wine was aged in oak barrels. After the different components were blended, the wine was lightly filtered and bottled.

**Oak:** Approximately 20% of the blend was aged for 6 months in previously used (second, third, and fourth use) French oak barrels.

### LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.62

Total Acidity: 5.2 g/L

Residual Sugar: 3.7g/L

Volatile Acidity: 0.52 g/L

### TASTING NOTES

Ruby red in color, this Cabernet stands out for its fruity aromas and flavors as well as notes of blackcurrant, herbs, and black pepper accompanied by good body and tremendous balance on the juicy palate.

### AGING POTENTIAL

Drink now or hold up to 4 years.