



GRAN RESERVA CARMENERE 2017

VITICULTURE

Vineyard: La Capilla, near Peralillo in the Colchagua Valley. The blocks of Carmeneré have an average age of 26 years.

Soil: Of volcanic origin and shallow alluvial with good drainage, little fertility, and a significant percentage of sand and silt with a compact layer of sandstone at a depth of 1–1.5 meters. Volcanic ash on the surface gives the soil a whitish appearance and lends special characteristics to the wine.

Climate: The 2016–2017 season began with a winter that was normal in terms of temperature and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

Vineyard Management: The vines are planted to a density of 3,344 plants/hectare, trellised 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 for the grapes.

VINIFICATION

Variety: 94% Carménère, 4% Cabernet Sauvignon, 2% Cabernet Franc.

Harvest: April 27–30.

Vinification techniques: The grapes were destemmed and crushed into a tank, where they underwent an alcoholic fermentation at 24°–26°C with great care 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-day 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: 86% of the wine was aged in French oak barrels for 10 months. The remaining 14% was kept 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: 3.69

Total Acidity: 4,65 g/L

Residual Sugar: 2.25 g/L

Volatile Acidity: 0.47 g/L

TASTING NOTES

Intense cherry red in color with aromas of fresh fruits recalling plums, blackcurrants, blackberries on the nose along with light notes of black pepper and blonde tobacco. The palate is fresh, with great structure and breadth as well as good volume with a complex, flavorful, and persistent finish.

AGING POTENTIAL

Drink now or cellar up to 6 years.