



RESERVA ESTATE COLLECTION CABERNET SAUVIGNON 2017

VITICULTURE

Vineyard: The grapes for this wine primarily come from the San Carlos Vineyard located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

Soils: The deep and extraordinarily porous soils are of alluvial origin with a sandy-clay texture and have very good ability to administer water to the plants throughout the year, which is especially important in old vines.

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures 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 vineyard is planted to a density of 4,808 plants per hectare, and the vines are trellised to low vertical shoot position and spur pruned. Shoots are trimmed in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 94% Cabernet Sauvignon, 6% Syrah

Harvest: The grapes were picked March 17–April 4

Vinification Techniques: The grapes were destemmed and crushed into a tank for alcoholic fermentation at 24°–26°. Fermentation was very gentle to prevent over-extraction in order to obtain a friendlier, more elegant, and better-balanced wine. The new wine later underwent malolactic fermentation naturally. The wine was then aged in French oak barrels. The wine was lightly filtered prior to bottling.

Oak: Aged for 6 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13%

pH: 3.59

Total Acidity: 5.38 g/L

Residual Sugar: 2.27 g/L

Volatile Acidity: 0.50 g/L

TASTING NOTES

Intense ruby red in color with aromas of red fruits such as cherries and raspberries along with coffee and blackcurrant and a light herbal note. The palate is fresh and juicy with good structure and a smooth texture.

CELLARING POTENTIAL

Drink now or cellar for up to 6 years