



GRAN RESERVA CARMENERE 2015

VITICULTURE

Vineyard: La Capilla, near Peralillo in the Colchagua Valley. The blocks of Carmeneré have an average age of 24 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 meter. Volcanic ash on the surface gives the soil a whitish appearance and lends special characteristics to the wine.

Climate: The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones, but not the intermediate depression (central valley).

Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to cold 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.

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: 100% Carmeneré

Harvest: April 27–30.

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 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: 85% of the wine was aged for 12 months in French oak barrels. The remaining 15% 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: 3.7

Total Acidity: 4.9 g/L

Residual Sugar: 1.8 g/L

Volatile Acidity: 0.45 g/L

TASTING NOTES

Bright cherry red in color, with aromas that recall fresh fruits such as blackberries, plums, blueberries, and wild red fruits as well as light spicy notes of black pepper. The complex palate is very fresh and lively with tremendous volume and depth.

AGING POTENTIAL

Drink now or cellar up to 6 years.