



## RESERVA ESTATE COLLECTION MALBEC ROSE 2016

### VITICULTURE

**Vineyard:** These grapes come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 12 years in age.

**Soil:** The San Carlos Vineyard in Cunaco has sandy-clay alluvial soils with very good drainage. They are extraordinarily porous and administer water to the plant very well throughout the year.

**Climate:** The 2015–2016 season began with a dry winter followed by a cold spring marked by temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields.

The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed harvest. The rosé wines obtained are aromatic and complex on the nose, and the fresh palates have good volume.

**Vineyard Management:** Vineyard density is 4,167–5,000 plants/hectare, and the vines are vertically positioned and cane or double-guyot pruned. Shoots are pulled in spring and early summer. Leaves are not pulled to keep the bunches covered throughout the entire ripening process to ensure a fresher, more intense wine with good volume.

### VINIFICATION

**Variety:** 85% Malbec, 15% Syrah.

**Harvest:** The grapes were picked on March 3 and 4th.

**Vinification Techniques:** The grapes were destemmed but not crushed and deposited into the press to macerate 2–4 hours at 8°–10°C to extract aromatic precursors and flavors from the skins. The juice was then drained and decanted for 26–48 hours at 10°C prior to initiating alcoholic fermentation in stainless steel tanks at 13°–16°C. The new wine remained on its lees for 2 months with weekly stirring to improve its integration and volume. It was then lightly filtered and bottled.

### LABORATORY ANALYSIS

**Alcohol:** 12.5% vol.

**pH:** 3.3

**Total Acidity:** 4.4 g/L

**Residual Sugar:** 2.9 g/L

**Volatile Acidity:** 0.19 g/L

### TASTING NOTES

This wine presents a very light onion-skin pink color with bright light-red brick tones. The fruity nose offers notes of red fruits such as cherries, strawberries, and raspberries with a touch of blueberry. The palate is fresh and delicate with medium persistence and a lively, noble character.