



RESERVA MALBEC ROSE 2018

VITICULTURE

Vineyard: The grapes for this wine come from the San Carlos Vineyard in the heart of the Colchagua Valley. The blocks average 14 years in age.

Soils: Cunaco presents alluvial and extraordinarily porous sandy-clay soils with very good drainage and the ability to administer the water to the plant throughout the year.

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigating until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather wet season, which resulted in slower and later ripening. The whites were harvested an average of 1–2 weeks later than in a normal year. The red grapes had warmer temperatures without the extremes of the previous year. January had an average high temperature of 28°C, and the good temperatures registered during March and April allowed the skins and seeds to ripen well and the grapes to reach the normal sugar levels with higher natural acidity and harvests approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity.

Vineyard Management: The vineyards are planted to a density of 4,167–5,000 plants per hectare, and the vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer. The canopy was maintained intact to keep the bunches covered throughout the entire ripening period in order to obtain a fresher, more intense wine with good volume.

VINIFICATION

Variety: 100% Malbec

Harvest: The grapes were harvested in two stages. The first group was picked on March 3 to obtain higher natural acidity and fresher primary aromas.

The remaining grapes were picked about a month later on April 6 when they were riper and therefore could produce more concentrated wines with higher alcohol levels and contribute greater volume late to the final blend.

Vinification Techniques: The grapes were destemmed and pressed without maceration. The juice was drained and decanted for 36–48 hours at 10°C and then fermented in stainless steel tanks at 14°–18°C. Once fermentation had completed, the new wine remained on its lees for 2 months with weekly stirring to improve its integration and volume. It was lightly filtered prior to bottling.

LABORATORY ANALYSIS

Alcohol: 12.5% vol.

pH: 3.32

Total Acidity: 3.9 g/L

Residual Sugar: 1.0 g/L

Volatile Acidity: 0.25 g/L

TASTING NOTES

Very light pink in color with intense primary aromas of fresh red fruits with a hint of white flowers. The palate is youthful, fresh, and fruity wine palate with refreshing acidity and a pleasing finish.