

SINGLE VINEYARD MALBEC 2019 - SAN CARLOS ESTATE



VITICULTURE

Vineyard: These grapes come from the best sectors of the Malbec blocks 5 and 6 in a vineyard planted more than 100 years ago at the San Carlos estate near Cunaco, in the heart of the Colchagua Valley.

Soil: The San Carlos Vineyard in Cunaco presents alluvial soils with an extraordinarily porous sandy-clay texture, very good drainage, and very good ability to administer water to the plants throughout the entire year, which is very beneficial for the production of high-end Malbec.

Climate: The 2018–2019 season began with a rain deficit at the end of winter. The spring was cool with precipitation falling during September and October, which allowed us to delay the first irrigation by 1 or 2 months. Thanks to this, the phenological state was pushed back by 1 week. Summer saw high temperatures of 28°C through the last week of January when various heat waves raised the highs to 36° or 38°C, which caused a loss of uniformity during veraison, especially in the later-ripening varieties. This also generated a block that delayed the ripening of these late-ripening varieties. In the case of the earlier ripeners, veraison occurred uniformly and the heat generated an advance in the ripening. Autumn was rather benign, with average high temperatures lower than normal, allowing us to wait calmly until the tannins softened.

Vineyard Management: The vineyards are planted to a density of 4,464 plants per hectare. The vines are trellised to low vertical shoot position and cane or double guyot pruned. The shoots are tipped in spring and early summer.

VINIFICATION

Variety: Malbec 100%.

Harvest: The grapes were hand-picked into 10-kg boxes April 15th – 22nd.

Vinification techniques: The bunches underwent a preliminary selection in the vineyard, and only those with ideal ripeness were picked. The grapes were then transported to the cellar, where they underwent a second inspection on a selection table. They were then gently destemmed and any unripe or dehydrated berries were discarded. The perfect grapes were crushed and deposited into stainless steel tanks and cement eggs, where they underwent a 5–7-day pre-fermentation maceration at 10°C. Alcoholic fermentation took place with native yeasts and 4 pump overs per day, ending with a post-fermentation maceration for approximately 10 days.

Oak: The wine was aged for 15 months in three types of containers: 42% in French oak barrels (12% new), 19% in untoasted French oak foudres and 39% in concrete eggs.

LABORATORY ANALYSIS

Alcohol: 13.5 %

pH: 3.56

Total Acidity: 3.3 g/L

Residual Sugar: 2,9 g/L

Volatile Acidity: 0.57 g/L

TASTING NOTES

Dark cherry red in color, the wine presents a nose with great complexity with pronounced aromas of flowers, spices and dark fruit like cassis and plum. It's fresh on the palate with velvet, rounded, elegant tannins, together with an integrated acidity that lend the wine a broad, persistent finish.

CELLARING POTENTIAL

Drink now or cellar until 2029.

FAMILY OWNED SINCE 1935

