

## ESTATE COLLECTION CARMENERE 2009



### VITICULTURE

**Vineyard:** La Capilla, located in Colchagua Valley. Sourced from Carménère blocks with an average age of 20 years.

**Soil:** Free draining, alluvial loam/clay of medium fertility.

**Climate:** Yearly average rainfall of 600 mm, concentrated in the winter months. Summers are dry with warm days and cool nights. Temperatures are moderated alternately by sea breezes from the Pacific Ocean and inland winds from the Andes mountain range.

**Vineyard Management:** Planting density of 3,623 vines/hectare, trained to vertical shoot positioned canopy and cane pruned. Both source vineyards are trained to a vertical shoot positioned canopy and cane pruned. Canopy trimming is carried out once in early spring and again at the beginning of summer. Leaf plucking is carried out by hand at the beginning of March in order to increase bunch exposure.

### WINEMAKING

**Grape variety:** Carménère 100%

**Harvest:** All fruit was machine and hand harvested between the 6 - 11<sup>th</sup> of May, 2009.

**Winemaking Techniques:** The fruit was destemmed and crushed to tank with the fermentation being carried out by selected yeasts with temperatures peaking between 28°C and 30°C. Each tank was given 2 pumpovers daily during fermentation and received a 1 week post fermentation maceration before being pressed off followed by a natural malolactic fermentation in tank. This wine was then partly barrel aged (25%) with the remainder being matured in stainless steel. The blend was then assembled from tank and barrel components before being lightly filtered and bottled.

**Oak:** 25% of the blend was matured for 3 months in second and third use French and American oak barrels.

### LABORATORY ANALYSIS

Alcohol:	14,50 %vol.
pH:	3,48
Titrateable Acidity:	4,9 g/L
Residual Sugar:	1,90 g/L
Volatile Acidity:	0,37 g/L

**TASTING NOTES** Dark deep purple in color. On the nose this wine delivers aromas of spices, ripe coffee cherries, blackberry, and black pepper. In the mouth, flavor notes of blackberries, cassis and black pepper, combined with a fresh acidity and soft tannins, leading to a long and elegant finish.

Serving temperature: 17 to 18°C.

**CELLARING POTENTIAL** Ready to drink now or cellar for up to 3 years.