Winemaker’s notes

The niño phenomenon affected the climate in 2016, resulting in much higher rainfall across the whole of Chile. In the Maipo Valley it also delayed grape-ripening and led to lower yields than the previous year. However, the average maximum temperatures in January, February and March were higher than in 2015, so the harvest date was brought forward. This resulted in a wine with softer, more approachable tannins, a fruity profile and good balance between alcohol and acidity.

The nose reveals intense aromas of cherries and blackberries, accompanied by notes of tobacco and a subtle spicy hint. The palate is fresh, intense and elegant with friendlier tannins than in other vintages. This wine reveals vibrant berry flavours, delicate notes of oak and a long finish.

Winemaking

The Cabernet Sauvignon grapes were manually harvested on 22 March and carefully transported to the winery in 12-kilo crates. The process began with a rigorous selection of clusters. After destemming, they went to a vibrating table, where the grapes were carefully sorted and any green or dehydrated berries were eliminated before they went into the crusher. After crushing, the grapes were transported by gravity into the vat, where they underwent a pre-fermentative cold maceration under anaerobic conditions for 5 days at 6°C-8°C.

Fermentation took place at 26°C-28°C for 14 days with three daily “pump-overs”. The wine was left over its lees and skins for an additional 16 days to further its structure. It was then racked into French oak barrels, 35% of them new and the wine was aged for 14 months.

Technical notes

Acidity: 3.68 g/l
pH: 3.49
Residual Sugar: 2.94 g/l
Alcohol: 13.8 %

Bottling

18 October 2017
39,865 bottles produced.

Winemaker: Rafael Urrejola
Vineyard

Grapes were sourced from a selected vineyard in Pirque in the Alto Maipo area. This is located at the foot of the Andes Mountains range on the eastern edge of the Maipo Valley, which is world-famous for its perfect climate for red wines.

The vineyard is located 685 metres above sea level on a small terrace of the Rio Clarillo, a tributary of the Maipo River, a contributor river of the Maipo River, born in the upper Andes. Pirque has a cooler climate than the rest of Maipo, which provides a unique character and delicacy to this Cabernet Sauvignon.

The Maipo Valley soils have an alluvial origin that dates back to the Holocene period, approximately 10,000 years ago. These soils have a mixed sandy-clayey texture and a high presence of gravel, which results in good drainage and therefore balanced vigour and yield in the vineyard.

For this wine, we selected this low-yielding terroir of 6.85 hectares, which was subjected to a controlled limited water supply during the ripening process. The resulting yield was 1.1 kg per vine, providing the necessary concentration for a rich, ripe wine. The vines are 27 years old and planted on their own roots.

Alto Maipo
Mediterranean climate influenced by the Andes, at an altitude of 700 m.