

Grape varieties

33,633 bottles

Cabernet Sauvignon 90% + Cabernet Franc 5.5% and Petit Verdot 4.5%

Denomination of Origin

The vineyards are located in the new and exclusive D.O. called **Maipo Andes**, within Maipo Valley. This D.O. is conformed by 3 districts south of Santiago city (Puente Alto, Buin and Pirque) and this is one of the few places in the world where **First Growth Cabernet Sauvignon** can be produced.

Terroir

Climate: In the foothills of the Andes Mountains the climate is dry-mediterranean with a long ripening season without any rain during the summer and harvest. The warm day temperature and the cool nights are exceptional for obtaining high quality Cabernet Sauvignon.

Soil: Our 3 vineyards are located in the oldest alluvial terrace 3 and 4. More than 50% of the soil volume is small to mid-sized stones that gives an excellent drainage to the soil. 25% of the texture of the soil is clay allowing high water retention by delivering the right amount of water to the vines, in order to obtain a well-balanced canopy and concentrated grapes.

Vineyards

Gandolini Estate is conformed by 3 vineyards located in Buin district (Alto Jahuel, Cerrillo and Catemito). These vineyards were planted in 2001, 2003 and 2005 respectively. These vines have been planted with the best selection of Cabernet Sauvignon masal raw material with high-density (7.000 plants per hectare). Drip irrigation system that allows an excellent water management. Total surface of 70 ha (173 acres).

Yields

7 tons per hectare. 1 kg per vine

Vintage

The full season registered lower temperatures than in previous years, which resulted in a lower heat summation for the season, primarily due to the lower temperatures in October and November.

Yields did not drop significantly.

Tasting notes

Incredibly rich and layered with pure flavors of cassis, wild berry, cedar, minty and graphite. On the palate is full-bodied, deep and balanced with a very elegant vibrant structure and lingering finish.

Winemaker: Stefano Gandolini

Harvest

April 18 - 28. All hand-picked in 26-lb (12-kg) cases

Aging

21 month in new French oak barrels

Filtering

Unfined and unfiltered

Basic Analysis

Alcohol: 14°

pH: 3.54

Total Acidity: 5.46 g/l

Volatile Acidity: 0.58 g/l

Residual Sugar: 2.27 g/l

Dry Extract: 29.7 g/l

CO₂: 300 mg/l

www.gandoliniwines.com

