

### Grape Varieties

Cabernet Sauvignon 100%

**47,088 bottles**

### 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

Vineyards planted in 2001 with high density, 7.000 plants per hectare, located in alluvial terrace 3 and 4, which are the alluvial terraces more ancient and where you can produce the great Cabernet Sauvignon from Chile. Drip irrigation system that allows an excellent water management. The production is 1 to 1.2 kilos per plant. Total surface of 70 ha (173 acres).

### Yields

Yield 7 – 8 per hectare.

### Vintage

The vintage 2013 in general terms it can be described as a cool year in coastal areas and average temperatures in the areas of the valleys of the interior as is D.O. Maipo Andes. Spring presented two events of rains that induced to have a good vigor in the canopies and larger berries. The high-drainage soils such as the alluvial terraces managed to have canopies well balanced. January presented lower average temperatures than normal and February presented some cloudiness (this is completely unusual in this area). The evolution of the sugars was moderate and the stop of load of sugar (physiological maturity) of the plant was delayed quite compared to a normal year. In this way the peak of fresh fruit of the berries of the harvest was delayed 14 days. This delay in maturity was manifested in the high aromatic expression of wines accompanied by an opulent, voluptuous mouth with great fineness of tannins.

### Tasting Notes

Deep ruby color, Intense aromas of tobacco and currant character with subtle mint and cedar spice flavors. Full body, layered with high-tones fruit and discreet oak unfolding on the palate with delicious silky tannins and long flavorful finish. The hallmark of this wine is exceptional balance.

### Harvest

80% between 7th to 18th April and 20% from 8th to 10th May

### Aging

22 months in new French oak barrels of medium roasted superfine grain. 6 Cooperages selected from the best forests. Very long drying process within 3 to 5 years. This type of drying, forests and toasting origin allow to respect and exalt the primary aromas and to build a very fine structure of the wines.

### Filtering

Unfined and unfiltered

### Basic Analysis

Alcohol: 14.5°

pH: 3.48

Total Acidity: 3.9 g/l

Volatile Acidity: 0.9 g/l

Residual Sugar: 2.09 g/l

Dry Extract: 32.92 g/l

CO2 : 240 mg/l

