

Las 3 Marías Vineyards Cabernet Sauvignon 2012

Grape Varieties

Cabernet Sauvignon 92% + Cabernet Franc 4% and Petit Verdot 4%

40,940 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

This vintage 2012 was characterized by being warm due to the high temperatures in ripening period of the grapes, which advances the physiological maturity and aromatic maturity in practically 20 days. The harvest was determined based of tasting and was done in a very precocious way with the aim of preserving fresh fruit and natural acidity. In spite of harvesting in very anticipated form, the sugar of the berries was very high and that's why that the wine stayed with a quite high graduation of 14,50 %, but that it is very fine resisted with the high natural acidity and high concentration of aromas and flavors.

Tasting Notes

Deep ruby color, dense and powerful red with layers of fruit and chewy tannins. Lots of licorice and blueberry character with cigar box and graphite notes. Full body, fresh and vibrant with mineral, savoury core. Rich finish. Presents a very good body with elegants tannins, concentrated, broad, lively and penetrating and long aftertaste.

Winemaker: Stefano Gandolini

Harvest

21th to 30th March

Aging

20 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: 3.38

Total Acidity: 3.73 g/l

Volatile Acidity: 0.67 g/l

Residual Sugar: 1.94 g/l

Dry Extract: 32.03 g/l

CO2 : 210 mg/l

