



Carmenere

SINGLE VINEYARD

2010

Appellation:	Valle de Aconcagua
Vineyard:	Max V
Composition:	100% Carmenere
Alcohol:	14.0° by vol.
pH:	3.64
Total Acidity:	5.67 g/l (tartaric acid)
Residual Sugar:	2.73 g/l



VINEYARD

The grapes that go into our 2010 Single Vineyard Carmenere come from our Max V vineyard located 560 m (1,837 ft) above sea level in the Valle de Aconcagua. This vineyard has deep soils of alluvial origin with a loam and sandy-loam texture and 50% stone content. The vines were planted in 1992 and are trellised to vertical shoot position. The region has a Mediterranean climate, which is characterized by having a long dry season, rainfall concentrated in the winter, and moderately hot summer days that are cooled by breezes from the Pacific Ocean in the evenings.

Carmenere is a late-ripening variety, which makes canopy management essential to ensure good maturation. Techniques include pulling leaves five or six weeks prior to harvest to allow the light to penetrate the foliage and reach the interior fruit zone to help the grapes ripen and eliminate herbaceous aromas while simultaneously encouraging fruity aromas and flavors.

HARVEST NOTES

Harvest Dates: 2nd week of May

Historic Averages:

- Average temperature, (Oct–April): 18.9°C / 66°F
- Daily temperature oscillation (Oct–April): 18.5°C / 33.3°F
- Annual Rainfall: 250 mm / 9.8 in

Spring began with a September that registered a 9.6% decrease in the average temperature with respect to the previous season. The rest of the season also presented a general decrease in average temperatures, except for the months of October and December.

With respect to the phenological stages, budbreak was 18 days later than the previous season. November was colder, which affected flowering and caused a bit of coulure (shatter) in Carmenere and Cabernet Sauvignon, which in turn reduced the final yields of these varieties by 6%.

The harvest began 10 days later than it did in the previous season, probably due to the decreases in average temperatures from January through April with respect to the historic averages. The season's heat summation was 1,551 degree days, which was 118 DD lower than the previous season and 4.6% lower than the historic average. The most significant aspect of the season was that the fruit in this area ripened slowly, evenly, and gently, with quite moderate temperatures in March. The grapes reached harvest in excellent condition, which enabled us to obtain wines with very good expression and concentration, with good acidity and fresh red and black fruit.

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VINIFICATION

The grapes were hand picked and transported to the cellar in 14-kg (31 lb) boxes for a careful inspection on a selection table. They were then destemmed, crushed, and deposited into stainless steel tanks for fermentation at 24°–26°C (75–79°F), depending on the desired level of extraction and seasonal conditions, such as the microbiological load and alcohol potential. The fermentation process included periodic pumpovers to aerate the must, which is particularly important in Carmenere, given the polymerization of the reactive tannins and eliminating the herbaceous notes and contributing to setting the color. Total skin contact was 22–30 days, depending on the individual development of the lots. The new wine was racked directly to oak barrels (33% new and 80% French, 20% American oak), where it remained for 12 months. The wine stabilized naturally over the course of the year.

WINEMAKER'S COMMENTS

Deep violet-ruby-red in color, our 2010 Single Vineyard Carmenere shows notes of black fruits, sweet spice, and black pepper on the nose. In addition to the palate's intense flavors and excellent typicity, notes of roasted red peppers, soy sauce, and blackberries are complemented by a touch of tobacco and graphite. The tannins are very sweet, mild, and ripe, and the firm, refreshing acidity ensures a long life in the bottle.