



LA CUMBRE



VINTAGE:	2016
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14°
PH:	3.58
TOTAL ACIDITY:	5.77 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.49 g/L
AGEING:	22 months in French oak, 68% new.

VINEYARD

The grapes for La Cumbre are sourced from the best lots of our Syrah plantings in our Max Vineyards located in the interior of the Aconcagua Valley as well from our Aconcagua Costa estate. Max vineyards own many microclimates, soils types, elevations, and exposures include high density plantings (from 5,500 to 10,000 plants per hectare), high rock component in the soils (up to 70%) assuring low vigor and excellent drainage. Our Aconcagua Costa vineyard, located just 12 kilometers from the Pacific Ocean, is a stunning property of rolling hills that produces Syrah of great aromatic intensity, loads of red fruits and high acidity that lends it plenty of freshness and nerve.



VINTAGE NOTES

2016 delivered sophisticated wines that beautifully balance elegance with genuine power. The superbly delineated flavors are both fresh and fully ripe.

Rainfall arrived well into winter having experienced a very dry beginning to the growing season. These rains extended until October alongside cool spring temperatures. This scenario delayed the usual date of bud break by 5 to 7 days and resulted in the slow growth of the canopy. Towards the end of November, temperatures shifted to warm spring days, activating the vegetative growth while ensuring a healthy flowering and fruit set.

Summer began with warmer weather at the end of December, with temperatures that were close to recorded averages, and towards January it turned to slightly cooler conditions once again. Even though veraison began at a similar date to previous years, it was longer and more uneven due to the lower heat summation achieved.

February arrived and provided warm summer days and a heat summation that was 6% higher than the average for this month, helping even out the heterogeneity of the crop. March was cool once again, so the grapes accumulated sugar at a gentle pace and reached phenolic maturation with a particular balance of bright acidity and mellow alcohol levels towards the end of the month and beginning of April. The total heat summation of the growing season was 7% lower than our recorded averages.

The harvest was concentrated between April 5th and April 10th and safely in our cellar before the substantial rains of April arrived.

VINIFICATION

Grapes for La Cumbre are hand harvested in the cool morning hours, double-sorted, destemmed, crushed and then gravity fed into stainless steel tanks. Fermentation of individual lots took place at 26° to 28°C spending between 6 and 28 days in tanks. Wines are aged in French oak barrels for 22 months, 68% of them new, then brought together and the final La Cumbre blend is created. The wine is then bottled and laid down for yet another year before release.

TASTING NOTES

“Intense ruby red color with violet glitters. Initial aromas of La Cumbre 2016 are reminiscent of rosemary and dill, and are accompanied by secondary flavors of black cherries, blueberry pie and a touch of clove. Once it enters the palate, penetrating blackberry and blueberry essence are combined with red cherry, raspberry, rosemary, dill and tobacco notes. The palate is fresh and juicy given its fine tannins and chalky texture.”

- Francisco Baettig, Technical Director

