



LA CUMBRE



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| VINTAGE: | 2011 |
| DENOMINATION OF ORIGIN: | Aconcagua Valley |
| COMPOSITION: | 100% Syrah |
| ALCOHOL: | 14° |
| PH: | 3.5 |
| TOTAL ACIDITY: | 5.57 g/L (in tartaric acid) |
| RESIDUAL SUGAR: | 2.91 g/L |
| AGING: | 20 months in French oak, 45% new |

VINEYARD

The grapes for La Cumbre are sourced from the best lots of our Syrah plantings in our Don Maximiano Vineyards located in the interior of the Aconcagua Valley as well from our Manzanar Vineyards in Aconcagua Costa. Don Maximiano's many microclimates, soil 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 vigour and excellent drainage. Our Manzanar vineyard, located just 12 km from the Pacific Ocean, is a property of 1,047 hectares 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

Harvest Dates:

Syrah, Don Maximiano and Max vineyards: April 10–22

Syrah, Aconcagua Costa: First two weeks of April

Historic Averages:

Aconcagua (Max II, V & VI):

Average temperature (Oct–April): 17.9°C/64°F

Daily Temp Oscillation (Oct–Apr): 18.5°C/33°F

Annual Precipitation: 250 mm/10 in

The season was cold in the Valle de Aconcagua, with average temperatures lower than the historic average. The average temperature in January, the warmest month, was 19.3°C (67°F), 4% lower than the average of the past three years and 5% cooler than the previous year. Total heat summation was 1,493 DD—58 DD fewer than in the previous season and 78 DD less than the average of the past three seasons. As a result of these conditions, the harvest was delayed approximately 7 to 10 days. The grapes reached harvest in excellent condition, which resulted in wines with very good aromatic expression, fresh red and black fruit, low alcohol levels, and pronounced acidity levels. The resulting wines are refreshing and persistent, deep, but elegant and balanced.

The vines in Aconcagua Costa developed similarly to the preceding season, but in April temperatures dipped below the previous year's average, delaying the harvest by a week over the preceding year. No frost was recorded during the growing period. The total heat summation for the season amounted to 1,215 DD, or 5% more than the last season (1,158 DD) and 2% above the historic average (1,191 DD). As a result of these conditions, the Syrah has a remarkably intense colour, elegance and good acidity.

VINIFICATION

The grapes were handpicked into small 12-kg boxes and transported to the winery, where they were carefully inspected on a double sorting table to remove any vegetable matter such as leaves and stems in order to preserve the fruity character of the wine. The grapes were then destemmed, crushed, and deposited into stainless steel tanks, then 55% of the must underwent a pre-fermentation cold soak. Fermentation took place with selected yeasts at temperatures that fluctuated between 26° and 28°C (79°–82°F). Once alcoholic fermentation was complete, the new wine was left on its skins at 20°C (68°F) for 10 to 30 days, depending on the development of the individual lots. Each component of the final blend was aged for 20 months in French oak barrels, 45% of which were new. Fining and stabilization occurred naturally in the barrel.

TASTING NOTES

A bright, attractive violet colour, our Syrah La Cumbre 2011 offers a seductive nose that recalls pepper and rosemary, with a hint of dill, accompanied by fresh red fruit such as raspberries and subtle ripe fig notes. On the palate, the fruit provides tension to make this wine juicy, nervy and refreshing. Extremely complex, with a texture defined by its fine, structured tannins, which enhance the attack but contribute even more to its lingering, velvety finish. This is a very young and vibrant wine, which tells us we are in the presence of a wine with a tremendous aging potential.

