



# LA CUMBRE



VINTAGE:	2012
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	95% Syrah and 5% Mourvèdre
ALCOHOL:	14°
PH:	3.4
TOTAL ACIDITY:	6.02 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.83 g/L
AGING:	22 months in French oak, 40% new

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## 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 from Max vineyards: April 19 to May 6;*

*Syrah from Aconcagua Costa: April 5 to 26; and Mourvèdre: April 26.*

### Historic averages:

Aconcagua (Max II, V, VI):

*Average temperature (October–April): 17.9°C*

*Temperature oscillation (October–April): 18.5°C*

*Annual rainfall: 250 mm*

Aconcagua Costa (Manzanar):

*Average temperature (October–April): 16.5°C*

*Temperature oscillation (October–April): 13.8°C*

*Annual rainfall: 354 mm*

*The 2011–2012 season was warm and dry in all Max vineyards and showed moderate yields.*

*The warm condition of the year became visible in February and March by an increase of both minimum and maximum averages. March presented the highest mean temperature (30.8 °C), but it gradually decreased towards April. The total heat summation was of 1,621 GDD, 128 GDD more than last season and 200 GDD than the average of the past three seasons. Total rainfall barely reached 2.4 mm, which, compared to the 20.2 mm of the 2010/2011 season, allowed us to produce very healthy grapes. The season's above-mentioned conditions led us to make wines that show great colour, soft tannins, intense aromas and ripe fruit, with moderate acidities.*

*In Manzanar (Aconcagua Costa), this season was warmer than the previous three, being February –as an exception– the hottest month, with an average high temperature of 26°C. March and April were similar to the past season, reaching a total heat summation of 1,276 GDD.*

*Rainfall occurred mainly at the beginning of the season, accumulating a total of 32,3 mm between October and April. This allowed us to obtain a healthy crop but with water shortage. Due to the warm condition of this vintage, the grapes accumulated sugars earlier than in previous years, which led us to harvest 10 to 12 days in advance to preserve the acidity and a better varietal expression.*

## VINIFICATION

*Grapes were handpicked and transported in small 12-kg boxes to the winery, where they were inspected on a double selection board to remove vegetal remains and damaged berries to ensure the fruity character of the wine.*

*Grapes were destemmed, crushed and transferred to stainless steel tanks. Fermentation took place at 26°–28°C using selected yeasts. The new wine had a post-fermentative maceration at 20°C for up to 15 days. Depending on the individual development of each lot, it spent between 6 and 28 days in tanks. Each component of the final blend was aged for 22 months in French oak barrels, 40% of the new. Clarification and tartaric stabilization occurred in a natural way during this period.*

## TASTING NOTES

*The 2012 Syrah La Cumbre shows a beautiful and deep violet–red colour; on the nose it offers subtle floral aromas of lavender and violets; its fruit expression is of blackberries, raspberries and blueberries with delicate spicy notes of black and white pepper. On the palate, the wine feels fresh, juicy and with nerve, as well as with a tension that assures a long life ahead. Its fine-grained tannins are of great quality, and despite its youth, they already feel ripe. It has a long and persistent ending, with lingering flavours of fresh black fruits.*

