



The Blend

VALLE DE ACONCAGUA

2010

Appellation:	Valle de Aconcagua
Composition:	65% Grenache 23% Mourvedre 7% Syrah 5% Roussanne
Alcohol:	14° GL
pH:	3.36
Total Acidity:	5.95 g/l (tartaric acid)
Residual Sugar:	2.64 g/l



VINEYARD

The different varieties of grapes that go into The Blend 2010 came from specific sectors of our Max and Ocoa vineyards in the Valle de Aconcagua. These vineyards have a long dry season with moderately warm summer days cooled by evening breezes that originate in the Pacific Ocean and blow into the interior of the valley. At Ocoa the vines are planted on rocky soils of alluvial and colluvial origin with a 25–30% component of stones of varying sizes that aids in good drainage and low vigour potential. The Max vineyards are trellised to vertical shoot position and planted on deep and rocky soils with loam to sandy-loam texture and excellent drainage, which results in low to moderate vigour in the plants. Clay provides the structure necessary for the vine roots to develop properly.

HARVEST NOTES

Harvest Date:
Grenache: May 3
Mourvèdre: April 24
Syrah: April 6
Roussanne: March 12

Historic Averages:
- Average Temperature Oct–April:
16.5° Celsius
- Diurnal Temperature Oscillation Oct–April:
13.8° Celsius
- Annual Rainfall : 354 mm

Spring began in September with a 9.6% decrease in the average temperature with respect to the previous year. The rest of the season also presented an overall drop in average temperatures, except in the months of October and December.

With respect to the phenological stages, budbreak occurred 18 days later than in the previous season. November was cold, which affected flowering and ultimately reduced final yields. Due to the decreases in average temperatures with respect to historic averages from January through April, harvest began 10 days later than in the previous season.

The season's heat summation was 1,551 Degree Days, or 188 DD lower than the previous season and 4.6% lower than the historic average. The most remarkable aspect of the season in this zone was that ripening occurred slowly and evenly, with temperatures that were considerably moderate in March. The grapes reached harvest in excellent condition, which resulted in wines with very

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good expression and concentration, good acidity levels, and fresh red and black fruit.

VINIFICATION

Each of the varieties that went in this wine was carefully picked by hand at its optimal level of ripeness between April and May. The grapes were carefully inspected on a double selection table, and all extraneous plant matter was eliminated to protect the character of the wine. The must was fermented in stainless steel tanks and 10 hl oak vats at temperatures that fluctuated between 24° and 28°C, depending on the variety, level of extraction desired, and seasonal conditions such as microbiological load and potential alcohol. The fermentation process included three pumpovers per day with volumes that ranged from 0.5 to 1.5 times the tank capacity in accordance with the desired level of extraction. Total skin contact was 6–28 days. All of the wine aged for 16 months in French oak barrels, 15% of which were new. The larger portion of Grenache used this year delivers notes of red fruits such as cherries and blackberries along with black pepper, black olives, and chocolate. The Mourvèdre lends colour as well as its excellent acidity, structure, complex aromas, and black fruits. The Syrah contributes spicy notes as well as ripe black and red fruit, and soft, intense tannins. The Roussane adds a light note of white wild flowers and very good acidity. The sum of all of these components results in a very aromatic, complex, juicy, intense, and linear wine that is ideal with food and that has very good aging potential.

WINEMAKER'S COMMENTS

Beautiful bright ruby red in colour with violet at the rim. The nose offers plenty of fresh red fruit accompanied by beautiful floral tones that recall rose petal and violets. Balsamic notes appear as the wine opens, recalling dill, ginger, and a light touch of rosemary.

The palate is very fresh, attractive, and delicate with an enchanting texture of fine tannins, and complex aromas and flavours linger elegantly on the finish.