



# LA CUMBRE



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|-------------------------|---|
| VINTAGE:                | 2017                                      |
| DENOMINATION OF ORIGIN: | Aconcagua Valley                          |
| COMPOSITION:            | 90% Syrah and 10% Petite Syrah            |
| ALCOHOL:                | 14%                                       |
| PH:                     | 3.49                                      |
| TOTAL ACIDITY:          | 5.28 g/L (in tartaric acid)               |
| RESIDUAL SUGAR:         | 2.26 g/L                                  |
| AGEING:                 | 22 months in French oak barrels, 50% new. |

## VINEYARDS

*La Cumbre's grapes were selected from the best plots of our MAX I and MAX V vineyards in the Aconcagua Valley, 60 kilometres away from the Pacific Ocean. The region's Mediterranean climate features a long dry season with moderately warm summer days cooled by the soft evening breezes that enter the valley from the Pacific Ocean.*

*MAX I block was planted in 1994, 2003, 2007 and 2014 on a northeast-facing hillside with strong slopes varying from 5% to 30%, and it has two distinct macro terroirs, depending on the slope. On the highest part of the hillside, the weathering intrusive igneous rock (Diorite) produced shallow soils of 40 – 50 centimetres depth with sandy loam texture and few stones. The lower part of the hill has coarse alluvium, which corresponds to colluvium transported by the creeks' water over a few hundred metres. Hence, the stones are just subangular, with soils that go up to 2 metres deep of sandy loam texture with a stoniness that increases with depth and can reach up to 50%.*

*MAX V block was planted in 1993, 2013 and 2015. It is located on the south bank of the Aconcagua River in the alluvial plain, so it is fresher than MAX I and MAX II due to its proximity to the river and minimum slope without north exposure. This difference in temperatures is especially pronounced during the summer months. The soil is deep with clay to clay loam texture and high stone content of up to 80%, which ensures excellent drainage. The subsoil's nature is homogeneous, consisting of a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.*



## VINTAGE NOTES

*The 2017 vintage in the Aconcagua Valley will be remembered by the hot temperatures recorded throughout the season. Nevertheless, we managed this scenario favourably by careful irrigation management in our vineyards, increasing the water supply during the hottest periods and harvesting significantly earlier. In turn, the wines produced reflect the outstanding quality of our terroir, balancing concentration, power and velvety tannins, along with freshness and fruit intensity.*

*During winter, our vineyards' soils stored abundant water reserves due to the rains that totalled 162 millimetres, 67% higher than the average records of 96.5 millimetres for this same period. The following months lead to spring with average temperatures well above our records during September, enabling an early bud break that occurred on September 15<sup>th</sup>, fifteen days earlier than usual. Heat summation by the end of spring stuck to historical records; nevertheless, during this period, our attention was diverted to the rains that originated in the mountain range in October, which totalled 38 millimetres. Flowering also got ahead of historical dates in 10 days, unfolding on November 1<sup>st</sup>. As temperatures settled in December, concluding with a heat summation similar to historic, veraison adjusted to our records, finishing on January 5<sup>th</sup>.*

*Higher heat summations than average during the summer months, along with low yields due to the cold 2015 spring, set up the stage for a historically early harvest in our MAX vineyards: grapes were harvested 20 days ahead of our historical records, around March 13<sup>th</sup>, displaying outstanding intense flavours, concentration and perfect ripeness that developed beautifully throughout the summer.*

## 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 (50%), open-top stainless steel tanks (40%) and concrete tanks (10%), and a 70% of the must was cold soak for 3 to 4 days. Fermentation of individual lots took place at 26° to 28° Celsius, spending between 12 and 28 days in tanks. The wine was aged 22 months in French oak barrels, 50% new, then brought together, and the final La Cumbre blend is created.*

## TASTING NOTES

*"The 2017 vintage of La Cumbre displays a deep, limpid ruby red colour with violet glitters. The nose first reveals black fruit such as blueberries and blackberries, giving way to aromas of cherries and a delicate floral note reminiscent of lavender and violet, all framed by attractive notes of bitter chocolate and cedar. Black fruit such as blackberries and blueberries, more cherries and raspberries, with soft touches of chocolate emerge on the palate. A fresh and juicy wine, unfolding thanks to its fine tannins with chalky texture elegantly, and great persistence."*

*- Francisco Baettig, Technical Director -*

