

# GRAN RESERVA

MALBEC  
VINTAGE 2017



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

## VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

## VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation macerations. Upon completion of the malolactic fermentation, the wine was barrel aged for 8-10 months to obtain and deliver greater complexity and structure.

## ACCOLADES

- **91 points** – 2018 Descorchados, 2016 vintage
- **90 points** – 2017 Descorchados, 2015 vintage
- **91 points** – 2016 Latin Wine Florent Michel, 2014 vintage
- **90 points** – 2014 Descorchados, 2012 vintage
- **Silver Medal** – 2013 IWSC- UK, 2012 vintage

## VARIETY

100% Malbec, hand picked from late March through mid-April.

## VINEYARD YIELDS

3.3 t / acre - 8 t / ha

## AGING

100% of the blend in French and American oak barrels for 8-10 months.

## SERVICE TEMPERATURE

64°F (18°C)

## BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.42
Total Acidity (H2SO4):	3.34 g/L
Volatile Acidity (C2H4O2):	0.38 g/L
Residual Sugar:	2.44 g/L

## WINEMAKER'S NOTES

- Color :** Deep purplish red.
- Aroma :** Intense and complex with notes of black fruits such as cherries and blackberries accompanied by aromas of caramel, roasted coffee, and tobacco.
- Palate :** Well balanced and creamy with smooth, ripe tannins and a long and juicy finish.
- Gastronomy :** Enjoy with stewed and braised meats, aged cheeses, and pastas.