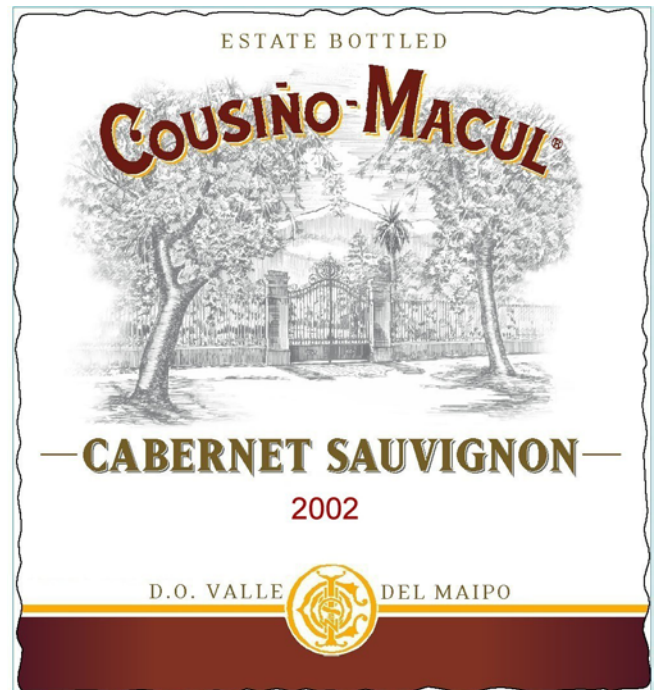


2002
CABERNET SAUVIGNON
Maipo Valley

TASTING NOTES

Dark ruby, this Cabernet showcases bright red cherry fruit and spicy aromas with a gentle touch of cedar and oak in the background. Medium-bodied and solidly structured, it offers flavours of red plum, tobacco leaf, cedar and spice. With light tannins and integrated fruit, it is ready to be enjoyed now, but could easily be aged for 4-5 additional years.



THE VINTAGE

In Chile, the 2002 vintage had a split personality. Vineyards in the Maipo Valley escaped the harvest rains and enjoyed a normal harvest. Regions to the south had to pick their way around persistent rains. Following a winter of normal temperature and rainfall, the 2002 growing season began with a slightly warmer than usual spring. Throughout the season the temperature ranged from average to warmer than normal, requiring strict canopy management to reduce foliage and limit the yields. In the absence of heat waves and spikes, the Maipo Valley Cabernet crop matured slowly and ripened late in the season.

WINEMAKING

The harvesting of Cabernet began on April 1st and proceeded block by block until the last grapes were picked on April 22. Crushed and destemmed quickly, the Cabernet Sauvignon juice fermented in temperature controlled tanks for 5 to 7 days at an average temperature of 26.5 C. Two types of yeasts were used—native and prise de mousse—to contribute flavour complexity. During the early days of the fermentation, the juice was pumped over the cap two to three times daily, and once or twice over the last few days. To naturally soften the tannins, the wine was macerated with the skins for an average of 12 days. Blending in 15% Merlot added soft cherry fruit and a plush texture. To add a hint of oak, 20% of the wine was aged for 6 months in a combination of French and American oak barrels.

TECHNICAL DATA

Varietal composition: 85 % Cabernet Sauvignon, 15% Merlot

Aging: 20% of the Blend was aged 6 months in small oak barrels

Total Acidity at bottling: 5.2 gr/L

pH: 3.68

Alcohol: 13%

