

# Nomadaz

Trackers of the best terroir

Gran Reserva  
Cabernet Franc 2013

## Origin:

Denomination of Origin:	Maule Valley
Vineyard:	El Cóndor
Block:	1.1
Distance from the Pacific:	80 kilometers, and 24 from the Andes Mountains.
Altitude:	160 m.a.s.l.
Soil Type:	Sedimentary on low hills of old volcanic origin. Moderate depth with clay-loam texture on the surface and at depth. Low in organic matter.
Climate:	Mediterranean, influenced by cold nighttime winds from the Andes, which broadens the daily temperature differential, while reducing the amount of time spent at the maximum temperature.
Exposure:	South
Vine Age:	16 years

## Composition:

Varieties: 97% Cabernet Franc, 3% Carmenere.

## Analysis:

Alcohol:	14°
Residual Sugar:	2,8 g/l
Total Acidity:	5,8 g/l (tartaric)
pH:	3,6

## Aging and Cellaring:

Barrel Aging:	18–20 months in French oak barrels (25% new).
Cellaring Potential:	8–10 years

## Winemaker's Comments

The grapes were hand picked into 12–14-kg boxes on April 16. The bunches were destemmed, and the berries were very lightly crushed and deposited into 13-ton tanks, where they underwent a 7-day cold maceration to obtain greater aromatic intensity reflecting the characteristics of the variety and the vineyard location. Alcoholic fermentation lasted 16 days with medium extraction to maintain elegance and prevent an excess of the herbaceous characteristics possible with this variety. The wine had a total of 33 days of skin contact. The new wine was then racked to barrels, where it underwent malolactic fermentation spontaneously and aged for 18–20 months. It was coarsely filtered prior to bottling.

## Tasting Notes

The grapes used for this Cabernet Franc grew on a south-facing hillside with a view of the Descabezado Volcano. The wine's intense ruby-red color is indicative of the cold 2013 vintage. It presents aromas of fresh red fruits such as cherries and strawberries with notes of spices such as white and red pepper and herbal notes typical of the variety, such as bay leaf and dill. The palate is elegant and fresh, which will help its longevity. This personality-filled Cabernet Franc is elegant and fresh and portrays all of the potential of this variety.

## Harvest Report

The 2012–2013 season began normally, with temperatures just slightly higher than in a normal year, which resulted in good flowering and fruit set. Temperatures were lower than normal during the summer months (especially January) and delayed harvest by 7 days with respect to a normal year and produced grapes with good levels of ripeness, natural freshness, and good concentration of flavors and aromas in this Cabernet Franc vineyard.

