

# X-Tasis Gran Reserve

## CARIGNAN 2014

### Origin

Denomination of Origin:	Maule Valley
Vineyard of Origin:	Cauquenes
Blocks:	1, 2 & 3
Distance from the Ocean:	52 Km
Soil Type:	Deep sedimentary deposits of volcanic ash (Quaternary)
Climate:	Mediterranean, influenced by both the Pacific and the Andes, with dry summers and cold, rainy winters.
Exposure:	Nearly flat blocks with a slightly eastward orientation.
Vine Age:	Plantation 1955 (58 years)
Yield:	7 ton/ha

### Composition

Varieties:	100% Carignan
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### Analysis

Alcohol:	14.2% by volume (14% Label)
pH:	3.55
Total Acidity:	5.7 g/L (expressed in tartaric acid)
Residual Sugar:	2.7 g/L

### Aging

Barrel Aging:	18 months in 300-liter barrels, 100% French, 32% new Aging Potential in the bottle: 10+ years
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### Winemaker's Comments

The grapes were hand picked into 400-kg bins on April 1–2. They were then sorted on a cluster selection table and destemmed but not crushed to minimize berry damage. Prior to the alcoholic fermentation the must underwent a 5-day cold soak at 10°C (50°F). Alcoholic fermentation lasted 18–20 days, and the temperature fluctuated between 27° and 29°C (81°–84°F), with 2–3 pumpovers per day. The pumped volume and the air injection was dependent upon density and tasting. Total maceration time was 30 days. Malolactic fermentation took place during aging in French oak barrels (32% new) for 18 months.

### Harvest Report

The 2013–2014 season was cold, with a series of spring frosts lasting several days during the second half of September, which provoked serious consequences for grape production throughout the entire country. Induction and fruit differentiation were seriously affected and resulted in reduced yields in all of the red varieties. The season's temperatures were cool through bud break (September 2013 through January 2014), and phenological progress was slow until the second half of January, when temperatures rose and stayed warm through March, effectively compensating for the phenological delays. The low yields also encouraged the ripening process. The harvest was ultimately delayed by two weeks and resulted in the development of fresh fruit and wines with more moderate alcohol and high acidity levels. Harvest Date: Carignan: March 30.

### Tasting Notes

Ruby red in color. Very intense and fresh with notes of red fruits and tremendous flavor concentration. Tart cherries, pomegranates, and raspberries appear on the palate, along with a subtle touch of sweetness from aging in oak barrels. The tannins are soft despite the acidity that lends tension and freshness to the depth of the lingering finish that echoes the fruity flavors from the palate. Cellaring Potential: 10+ years

### Food & Wine Pairing

Lightly seasoned red meats and game.

