

X-Tasis Reserve

CABERNET FRANC - CARMENÈRE 2015

Origin

Denomination of Origin: Maule Valley

Vineyard of Origin: San Rafael

Sector: San Rafael

Varieties:

60% Cabernet Franc

40% Carmenere

Analysis

Alcohol: 13.5% by Volume

pH: 3.59

Total Acidity: 4.97 g/l

Residual Sugar: 3.56 g/l

Aging

50% of the final blend was aged in old French oak barrels for 10 months.

Wnemaker's Notes

The grapes were picked and carefully transported to the winery to protect the fruit. The grapes were destemmed but not crushed, and care was taken not to break the berries. The Cabernet Franc underwent a pre-fermentation cold maceration at 10°C and then fermented at 26°–29°C. Only some tanks of Carmenerre underwent a cold maceration, and all of it was fermented at 28°–30°C. Total maceration time in both cases was 20–30 days depending on the lot.

The wine was blended early in the process and underwent malolactic fermentation during aging. The wine cold stabilized naturally over the winter and was filtered prior to bottling.

Harvest Report

The 2014–2015 season was one of the hottest in recent years, and March in particular was one of the hottest on record. It was also a very dry season, and the combination led to accelerated ripening.

Therefore, the general strategy this year, including for red wines, was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity and to conserve aromas and natural acidity while preventing over ripening and elevated final alcohol levels.

Tasting Notes

Intense ruby-red in color with striking red fruit and herbal notes from the Cabernet Franc very well accompanied by black fruit and spices typical of the Carmenerre. Aging in oak barrels also lends notes of chocolate, cedar, and smoke. The palate offers impressive tannic structure from the Cabernet Franc and the smoothness of the Carmenerre.

Food Pairing

Lean grilled meats, game birds, stews, and strong cheeses.

