

Origin

Denomination of Origin:
Vineyard of Origin:

Maule Valley
Carignan: Cauquenes Vineyard, located in the Purapel zone.
Blocks 1, 2, 3.
Cabernet Franc: San Rafael Vineyards. Río Bonito 13 Block.
Petit Verdot: San Rafael Vineyard. San Jorge 4 Block.

Distance from the Ocean:

70 Km San Rafael
52 Km Cauquenes

Soil Type:

San Rafael Vineyard: sedimentary deposits of volcanic ash (Quaternary)
Cauquenes Vineyard: Deep sedimentary deposits of volcanic ash (Quaternary)
Mediterranean, highly influenced by both the Andes Mountains and the Pacific Ocean. Hot, dry summers and cold, rainy winters.

Climate:

Exposure:

Carignan and Petit Verdot on flat lands. Cabernet Franc with southern exposure.

Vine Age:

At the time of harvest: Carignan 59 years, Cabernet Franc: 16 years,
Petit Verdot: 13 years.

Yield:

Carignan: 7 ton/ha, Cabernet Franc: 5 ton/ha, Petit Verdot: 9 ton/ha

Composition

Varieties:

61% Carignan
22% Cabernet Franc
17% Petit Verdot

Harvest Date

Carignan: April 10
Cabernet Franc: April 18–25
Petit Verdot: April 28

Analysis

Alcohol: 14.5%
pH: 3.6
Total Acidity: 6.8 g/L
Residual Sugar: 1.8 g/L

Aging

Barrel Aging: each of the individual components in the blend was aged for 20 months in 300-liter French oak barrels (35% new). The final blend was made a month before bottling and returned to the same barrels to await the process.

Aging Potential: 10+ years

Winemaker's Notes

All of the grape varieties were hand picked for optimal ripeness. The bunches were carefully selected and any that were less than perfect were discarded. The grapes were destemmed but not crushed to prevent any undesired astringency from the seeds. The individual berries were again selected and any extraneous plant matter was eliminated before being deposited into stainless steel tanks for a pre-fermentation cold maceration at 10° that lasted 5 days for the Petit Verdot and Carignan and 3 days for the Cabernet Franc. The temperature was then slowly raised to begin the alcoholic fermentation, which lasted 7–10 days with 2–3 pumpovers per day, depending on the stage of fermentation and enological tastings to obtain the determined objectives. Total maceration time was 24–28 days for the Petit Verdot, 22–25 days for the Cabernet Franc, and 28–35 days for the Carignan. Finally, each lot of wine was racked to barrels and aged, during which time the malolactic fermentation took place spontaneously.

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.

Tasting Notes

The 2014 Lost Barrel is an intense bright red in color. The nose is complex and intense, with various layers of aromas recalling red fruits such as sour cherries and strawberries, along with notes of nuts, cedar, and tobacco over a floral backdrop of jasmine and pencil lead.

The palate is friendly, fresh, and imposing. The cold year is expressed through the excellent acidity that balances perfectly with the other components in this wine. The tannins mark their presence in a wine with tremendous concentration and body, ending with a long, persistent, finish.

Pairing

Red meats and game, braised meats, and strong cheeses.

X-Tasis Secret Collection

