



FAMILY RESERVE

BLEND
2012

Origin:

Denomination of Origin: Maule Valley
Vineyard of Origin: San Rafael
Blocks: El Condor 2: CS - La Esperanza 17: SY - La Esperanza 16: CR
Distance from the Ocean: 70 km San Rafael
Soil Type: Young and shallow volcanic sediments.
Climate: Mediterranean, strongly influenced by the Andes Mountains. Dry summers and cold, rainy winters.
Exposure: All of the blocks are flat with slight undulations.
Vine Age: Plantations from 1998–2001
Yield: 7 ton/ha

Composition:

Varietades: 45% Cabernet Sauvignon
41% Syrah
13% Carmenere
1% Petit Verdot

Analysis:

Alcohol: 14.0% by Volume
pH: 3.69
Total Acidity: 5.2 g/L
Residual Sugar: 2.9 g/L

Aging and Cellaring:

Barrel Aging: 100% of the wine aged for 20 months in 300-L barrels, 70% French, 30% American, 60% new.
Aging Potential: 10+ years.

Winemaker's Comments

All of the varieties were hand picked, rigorously selected, and then destemmed, taking care to break the berries as little as possible. In the case of Syrah and Petit Verdot the must underwent a 4-day pre-fermentation cold soak at 10°C (50°F). Alcoholic fermentation lasted 15–22 days with 2–3 pumpovers per day, depending on the stage of fermentation and enological tastings. Total maceration time was 22–34 days, depending on the variety. After fermentation, the wine was aged in French oak barrels, where malolactic fermentation took place.
Bottling Date: Dec 11, 2014

Tasting Notes

Deep violet in color, this is a sweet and voluptuous wine with a predominance of black fruits such as blackberries and blueberries that meld very well with vanilla notes and a bit of toast. The lush palate has great volume and fine, friendly tannins. Flavors recalling dark chocolate and tobacco accompany a fine, rich texture that lingers long on the palate.

Harvest Report

The 2012 vintage will be remembered as one of the hottest in recent years, making it a challenge to synchronize the rapid advance of the physiological ripening (an increase in sugar and the degradation of acidity) with the slower phenolic ripening in order to obtain both fresh fruit and ripe tannins. Therefore, the key enological strategy was to keep the fruit cool and protected through denser canopies with good ventilation, ensuring the proper irrigation levels, and harvesting earlier than usual. The yields were kept close to those of a normal year, unlike the case of 2011, when yields were considerably smaller.

Food and Wine Pairing

Grilled and roasted meats.



BAJO SIETE