

HUELLAS

Gran Reserve

Cabernet Sauvignon
2013

Origin:

Denomination of Origin: Lolol, Colchagua Valley
Vineyard: Nilahue
Block: Los Negros 53
Distance from the Pacific: 40 kilometers (direct line)
Altitude: 138 m.a.s.l.
Soil Type: Alluvial-colluvial in origin with a clay-loam texture and presence of irregularly shaped gravel. Surface of rolling hills (15%), with moderate depth, little organic matter, and good drainage.
Climate: Mediterranean with alternating influences of cold ocean breezes during the day and cold winds from the Andes Mountains at night, which affects the daily temperature oscillation.
Vineyard orientation: North-west
Vine age: 7 years

Composition:

Varieties: Cabernet Sauvignon 93%, Cabernet Franc 4%, Petit Verdot 3%.

Analysis:

Alcohol: 14.3°
Residual Sugar: 2.3 g/l
Total Acidity: 5.4 g/l (tartaric)
pH: 3.6

Aging & Cellaring:

Barrel Aging: 18–20 months in French oak barrels, 25% new.
Cellaring potential: 8 years

Winemaker's Comments

The grapes were hand picked into 12–14-kg boxes on April 10, 2012. The bunches were selected and the destemmed berries were deposited uncrushed into a 13-ton tank for a 3-day maceration to obtain greater aromatic intensity of the variety and place. Alcoholic fermentation lasted 16 days using moderate extraction to maintain the elegance and structure of the variety. Total skin contact was 36 days. The new wine was racked to barrels, where malolactic fermentation took place naturally and the wine aged for 18–20 months. The wine was lightly filtered prior to bottling.

Tasting Notes

The vineyard grows on a rocky hillside with a moderate slope that needs very little intervention (irrigation, canopy management, or applications) during the growing season. The resulting wine is elegant with tremendous varietal expression and great cellaring potential.

The wine is a lively and intense ruby-red in color with great depth. The nose presents aromas of red and black fruit recalling ripe cherries, blueberries, and blackberries with notes of black currant and pencil lead. The texture is soft and elegant on the palate, with flavors of red fruits and lightly roasted coffee.

Harvest Report

The 2012–2013 season began normally, with slightly higher-than-normal temperatures, which resulted in good flowering and fruit set. The temperatures dropped during the summer months (especially January), which delayed the onset of harvest by 10 days and enabled good ripening with natural freshness and good concentration of aromas and flavors from this Cabernet Sauvignon vineyard.

