

HUELLAS

Gran Reserve

Sangiovese
2012

Origin:

Denomination of Origin:	Maule Valley
Vineyard:	El Cóndor
Block:	4
Distance from the Pacific:	80 km; 24 km from the Andes. 160 m.a.s.l.
Soil Type:	Sedentary soils on rolling hills of ancient volcanic origin. Moderately deep; clay-loam texture on the surface and to depth; low in organic matter.
Climate:	Mediterranean influenced by the cold nocturnal winds from the Andes Mountains that increases the daily temperature oscillation but lowers the maximum temperatures.
Orientation:	South-east
Vine age:	14 years

Composition:

Varieties: Sangiovese 85%; Carmenere 11%; Merlot 4%.

Analysis:

Alcohol:	14.5°
Residual Sugar:	2.6 g/l
Total Acidity:	5.8 g/l (tartaric)
pH:	3.47

Aging & Cellaring:

Oak aging:	18–20 months in French oak barrels, 25% new.
Cellaring Potential:	8–10 years.

Winemaker's Comments:

The grapes were handpicked into 12–14-kg boxes on April 13. The bunches were selected in the vineyard, destemmed, lightly crushed, and the grapes deposited into 13-ton tanks. The fruit was cold macerated for 6 days for greater intensity of the aromas pertinent to the grape variety and that reflect the characteristics of place. The 16-day alcoholic fermentation at 24°–28°C took place with low extraction to maintain elegance and to prevent excess extraction and herbaceous flavors characteristic of the variety. The wine spent a total of 35 days on its skins. The new wine was then racked to barrels, where malolactic fermentation took place spontaneously and the wine aged for 18–20 months to gain roundness, aromatic and flavor expressivity, and a sense of sweetness on the palate. The wine was lightly filtered prior to bottling.

Tasting Notes:

This Sangiovese wine is purplish-red in color with intense aromas of black cherries, blackberries, tobacco, chestnuts, violets, and black tea leaves, intermingled with tomato and oregano notes. Firm, ripe tannins on an intense palate with the variety's natural acidity that lends a fresh, smooth, and long fruity sensation to the wine. This Sangiovese has personality, is fresh and elegant, and shows all of the potential of the variety.

Vintage Report:

The 2011–2012 season will certainly be remembered for its high temperatures. It was a warm season with a dry summer because the temperatures were higher than usual in Chile's central zone. This led to the need to keep the vineyard foliage more open while protecting the bunches from excessive sun.

