

HUELLAS

Reserve

Cabernet Sauvignon
2015

Origin:

Denomination of Origin:	Colchagua Costa, Lolol
Vineyard:	Nilahue
Blocks:	1 and 5
Distance from the Pacific Ocean:	40 km in a direct line.
Altitude:	99 m.a.s.l.
Soil Type:	Deep, stratified soils of alluvial origin. Fine clay-loam texture with rocks in varying degrees of weathering. Low in organic matter with low fertility.
Climate:	Mediterranean, influenced by the alternating effects of the Pacific Ocean and the Andes Mountains.
Exposure:	Northwest.
Vine Age:	17 years.

Composition:

Varieties : 90% Cabernet Sauvignon; 6% Cabernet Franc; 3% Carmenere; 1% Merlot.

Analysis:

Alcohol:	13,8°
Residual Sugar:	3,0 g/l
Total Acidity:	5,6 g/l (tartaric)
pH:	3.5

Aging & Cellaring:

100% of the wine was aged for 4 months in French oak barrels, 10% of which were new.
Aging Potential: 6–8 years.

Winemaker's Comments

The grapes were hand picked during the second week of April. The bunches were destemmed without crushing and deposited into closed-topped 13- and 25-ton stainless steel tanks with selected yeasts, where they were kept cold for a 2–5-day pre-fermentation maceration. Total skin contact was 28–35 days. After alcoholic fermentation the wine was racked to barrels and underwent malolactic fermentation spontaneously over 3 months. The wine was aged for a total of 14 months in oak barrels (100% French, 10% new).

Tasting Notes

This Cabernet Sauvignon is ruby red in color with a dark red hue. The nose shows great character and tremendous aromatic intensity, red fruits, and pencil lead. The palate presents firm tannins, good structure, and a lingering finish.

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 for all varieties, including the reds, was to protect the fruit from direct sunlight and maintain a cool microclimates around the ripening bunches to delay ripening and conserve aromas and natural acidity while preventing over ripening and elevated final alcohol levels.

