



# LA CUMBRE



VINTAGE:	2001
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14.8%
PH:	3.74
TOTAL ACIDITY:	5.12 g/L (in tartaric acid)
AGEING:	15 months in new oak barrels, French and American.

---

## VINEYARDS

*La Cumbre's grapes were selected from the best plots of our MAX I and MAX V vineyards in the Aconcagua Valley, 60 kilometres away from the Pacific Ocean. The region's Mediterranean climate features a long dry season with moderately warm summer days cooled by the soft evening breezes that enter the valley from the Pacific Ocean.*

*MAX I block was planted in 1994, 2003, 2007 and 2014 on a northeast-facing hillside with strong slopes varying from 5% to 30%, and it has two distinct macro terroirs, depending on the slope. On the highest part of the hillside, the weathering intrusive igneous rock (Diorite) produced shallow soils of 40 – 50 centimetres depth with sandy loam texture and few stones. The lower part of the hill has coarse alluvium, which corresponds to colluvium transported by the creeks' water over a few hundred metres. Hence, the stones are just subangular, with soils that go up to 2 metres deep of sandy loam texture with a stoniness that increases with depth and can reach up to 50%.*

*MAX V block was planted in 1993, 2013 and 2015. It is located on the south bank of the Aconcagua River in the alluvial plain, so it is fresher than MAX I and MAX II due to its proximity to the river and minimum slope without north exposure. This difference in temperatures is especially pronounced during the summer months. The soil is deep with clay to clay loam texture and high stone content of up to 80%, which ensures excellent drainage. The subsoil's nature is homogeneous, consisting of a coarse-grained alluvial terrace of the Aconcagua River, rich in well-rounded pebbles.*



#### VINTAGE NOTES

*Low yields and a long ripening period contributed to excellent wines with ripe flavours and tannins. Vineyard management was crucial this vintage: crop thinning and intensive leaf pulling helped the vines achieve full ripeness despite the late harvest. To control excessive vigour, we restricted irrigation and grew cover crops to absorb excessive soil moisture. The summer turned quite warm in early January, although intermittent cool spells slowed the harvest considerably. Most varieties ripened about two weeks later than expected, with the last blocks of Carmenere finally coming in during the first days of May.*

#### VINIFICATION

*Grapes for La Cumbre are hand-harvested in the cool morning hours, double-sorted, destemmed, crushed and then fed into stainless steel tanks. Fermentation of individual lots took place at 18° to 28° Celsius and post-fermentative maceration of up to 14 days. Three-quarters of the lots aged for 15 months in a combination of French and American new oak barrels. The remaining lots were also aged in new French and American oak barrels, but the barrel ageing period was stopped at 8 months to preserve the bright fruit characters. Clarification occurred naturally as the wine settled during ageing; it was then lightly filtered at bottling.*

#### TASTING NOTES

*"The brooding plum and blackberry aromas of our 2001 Syrah La Cumbre are backed up by tobacco, toasted oak and earthy, smoky notes. The wine has lush black cherry fruit, a lot of spice, and a liquorice counterpoint on the palate. The mouthfeel is full and warm, with layers of powerful tannins that give the wine a long, rich finish. This wine should age well for many years because of its great concentration of ripe tannins and the complexity of the ripe fruit."*

*- Edward Flaherty, Winemaker -*

