



LA CUMBRE



VINTAGE:	2002
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14.5%
PH:	3.63
TOTAL ACIDITY:	5.26 g/L (in tartaric acid)
AGEING:	12 months in new oak barrels, 50% French and 50% 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

In the Aconcagua Valley, the 2002 growing season was warm and dry throughout summer, so we were able to control vine stress and heighten concentration. The vintage was outstanding in this region in terms of fruit quality and ripeness. Yields were generally lower than expected, The Syrah grapes developed excellent colour and lively flavours, and a few lots were moved to barrel finished their fermentations to fill out the middle palate. The Aconcagua Cabernets underwent slow fermentation and extended macerations, producing concentrated wines with violet and mineral notes.

VINIFICATION

Grapes for La Cumbre are hand-harvested in the cool morning hours, double-sorted, destemmed, crushed and then fed into stainless steel tanks, and the must was cold soak for 5 days. Fermentation of individual lots took place at 24° to 28° Celsius, and post-fermentative maceration lasted 20 to 30 days. The wine was aged for 12 months in new oak barrels, 50% French and 50% American. Clarification occurred naturally as the wine settled during ageing.

TASTING NOTES

"The deep, almost black colour of our 2002 Syrah La Cumbre leads one to expect a big, ripe, flavourful wine. The nose does not disappoint: surprisingly, intense aromas of red and black fruits are backed up by rich vanilla and toasted oak, together with a light note of lavender. The jammy fruit and well-structured tannins create a full, warm mouthfeel and a long finish. This wine should age well for many years thanks to its great concentration of ripe tannins and the complexity of the ripe fruit."

- Edward Flaherty, Winemaker -

