



LA CUMBRE



VINTAGE:	2003
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14.1%
PH:	3.68
TOTAL ACIDITY:	5.41 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.32 g/L
AGEING:	12 months in new oak barrels, 25% French and 75% 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

As a result of the near-perfect 2002 - 2003 growing season, the 2003 vintage was one of Chile's best vintages in recent history. Winter and springtime rainfall was plentiful throughout all of the wine regions, and in the Aconcagua Valley, the growing season began cooler than usual. The weather turned warm at veraison remained consistent throughout the long dry season, although occasional morning fogs eased the summer heat. In January, a minimal rainfall (7 millimetres) refreshed the fruit and allowed the grapes to continue ripening slowly despite the heat. With no threat of rain throughout the ripening period, we were able to let the fruit hang and wait for the tannins to ripen and flavours to develop. The result was a rich harvest with excellent colour and lively flavours.

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. Some lots were separated and completed the fermentation process in oak barrels to ensure a full mid-palate. The rest finished fermenting in the tanks, where it remained for an additional 20 to 30 days of extended skin contact at 20° Celsius. Three-quarters of the lots were aged for 12 months in a combination of 25% French and 75% American new oak barrels. Clarification occurred naturally as the wine settled during ageing.

TASTING NOTES

"The deep, dark violet colour of our 2003 La Cumbre Syrah is the taster's first indication of the wine's richness and depth. The aromas offer a complex array of blackberry jam, fresh blueberry, and lavender, along with well-integrated notes of vanilla and toasted oak. The texture is silky, and rich black fruit leaps forward while chalky ripe tannins create good structure and contribute a sensation of cocoa powder on the palate. The judicious use of oak beautifully supports the fruit and heightens the wine's complexity and rich, long finish. The lush concentration of ripe tannins and the complexity of the ripe fruit should allow this wine to age well for many years."

- Francisco Baettig, Technical Director -

