



LA CUMBRE



VINTAGE:	2004
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14.5%
PH:	3.67
TOTAL ACIDITY:	5.18 g/L (in tartaric acid)
AGEING:	12 months in new oak barrels, 40% French and 60% 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

The 2003 – 2004 season dealt us tougher conditions than the 2002 – 2003 season did. Chilean vines are well accustomed to high-temperature variations with warm days that are cooled by soft afternoon breezes that blow inland from the Pacific Ocean to produce chilly nights. This season, however, the average temperature (October to April) in our MAX vineyards was 20° Celsius, this is 1° Celsius higher than average. In March, temperatures rose from the usual 28° – 30° Celsius to around 33° – 36° Celsius. These conditions may have caused physiological activity to stagnate at some point and trigger a battle between excessive sugar and tannin ripeness. In average years, our vineyard management includes two passes of fruit-zone leaf plucking –one before veraison on the morning-exposed side and one 3 or 4 weeks before harvest on the afternoon-exposed side of the canopy. This season, the appropriate conditions for the second pass never came. Concerns for sunburn led us to postpone it, and in the end, we only did this second pass for a few lots of Carmenere.

Rainfall between March and April was 66 millimetres, an unusually high amount for this region at that time of the year. However, proper vineyard practices to improve solar exposure and air circulation in the fruit zone allowed us to reach harvest with healthy fruit. The grapes reached their peak of ripeness between late March and late April, depending on the clone and sector.

Yields were meagre this season, at 10% – 12% below our already-low targets. Although the wines' final quality is good, their personality, style, and typicity reflect this season's particular and somewhat difficult conditions. Unlike the 2003 wines, which stood out for their potency, structure, ripeness, and red fruit notes, this season's wines are more feminine and complex, with notes of spice, black fruit, and red meat. There is a more European typicity about them, as they are less powerful but more subtle and elegant.

Paradoxically, although it was a warm year, this season's wines show a more similar typicity to a cool year, probably due to high temperatures blocking the maturation process and reducing the fruit's concentration intensity.

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 26° to 30° Celsius. This was followed by post-fermentation maceration at 20° Celsius, for a total of 20 to 30 days of skin contact. The wine was aged for 18 months in new oak barrels, 40% French and 60% American. Then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"Our 2004 Syrah La Cumbre shows a remarkably deep, dark ruby-red colour with bright violet highlights. Its complex nature comes forward on the nose to offer an ample array of characteristic Syrah aromas such as sweet and spicy cinnamon, intense blackberry fruit, and mild, meaty notes. A framework of coffee, cocoa, and smoke from extended barrel ageing heightens the wine's beautiful bouquet's complexity. On the palate, the wine is elegant, firm, and balanced. The vigorous-yet-round tannins lend backbone and are in perfect balance with the wine's acidity. The taste profile expands at mid-palate to include vanilla, cedar, and oak notes before rounding out into a long finish."

- Francisco Baettig, Technical Director -

