



# LA CUMBRE



VINTAGE:	2005
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14.5%
PH:	3.65
TOTAL ACIDITY:	5.51 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.3 g/L
AGEING:	18 months in new French oak barrels.

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## 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 best proof of the Aconcagua Valley's potential for producing high-quality red wines to date is the extraordinary quality of the wines from the 2004 – 2005 season.*

*There was no significant rainfall during the ripening period, and despite a few temperature spikes in February, maximum temperatures in March and April remained moderate. The average heat summation (October to April) in the Aconcagua Valley reached 1,717 degree days, slightly lower than the historical average of 1,727 degree days. These conditions resulted in a season of moderate temperatures that were responsible for an easy evolution of the successive phenological stages—flowering, fruit set, and veraison. Although the harvest date for each variety was delayed by a week, overall, it was a season of satisfying temperatures that allowed the tannins to mature fully while preserving aromas and flavours. These characteristics were clearly reflected in the wines' extremely concentrated fresh fruit characteristics in a season that will likely be considered the best harvest on record.*

#### 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 22 to 25 days of skin contact. The wine was aged in new French oak barrels for 18 months. Then brought together, and the final La Cumbre blend is created.*

#### TASTING NOTES

*"Our 2005 Syrah La Cumbre is remarkable for its deep ruby-red colour with violet highlights, as well as its aromatic expression and concentrated palate. Its ripe style features red and black fruits such as blackberry, accompanied by meaty notes of bacon, smoke, a light touch of caramel, and a bit of black pepper lends a spicy note. This is a complex wine with dense concentration, soft tannins, and rich flavour that will evolve very nicely with proper ageing."*

*- Francisco Baettig, Technical Director -*

