



# LA CUMBRE



VINTAGE:	2006
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	97% Syrah and 3% Petit Verdot
ALCOHOL:	14.5%
PH:	3.66
TOTAL ACIDITY:	5.7 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.38 g/L
AGEING:	18 months in French oak barrels, 90% new.

## 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

*Comparing the monthly temperatures from October 2005 to April 2006 with the previous 2004 - 2005 season reveals that it was a cold season. December's difference was evident when the average high temperatures dropped to approximately 4° Celsius, below the historical average for that month. This delayed the onset of the different phenological stages (elongation of shoots, flowering, fruit set, and veraison) by approximately 10 days, leading to a slower ripening process. As a result, the 2006 Syrah conserved excellent acidity levels and an aromatic profile of fresh fruit and spice. This was aided by a warmer-than-normal April, which led to wines with ripe, well-rounded tannins and good structure. The key to this season was patience and waiting for the right moment to harvest. Although daily temperature oscillations were not particularly broad, they surpassed the historical average and approached 36° Celsius in the months before harvest (March - April), which had a positive influence on the synthesis of anthocyanins in the grapes and resulted in tremendous colour intensity. Fortunately, the season was not affected by rain, except for a half-inch of spring rain in November that did not alter the vineyard's health conditions.*

#### 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 26° to 30° Celsius, where 12% was fermented with native yeast. This was followed by post-fermentation maceration at 20° Celsius, for a total of 17 to 30 days of skin contact. The wine was aged in French oak barrels for 18 months, 90% new. Then brought together, and the final La Cumbre blend is created.*

#### TASTING NOTES

*"Deep and intense ruby red colour, La Cumbre 2006 offers a concentrated and complex nose with notes of black fruits, such as blueberries and blackberries that are elegantly complemented by meaty aromas and sweet spices such as nutmeg and cloves against a floral backdrop. The palate stands up to the broad nose with a firm, mouth-filling tannins that provide structure, along with bright acidity that lends freshness to this wine. A touch of sweetness from the oak and black fruit extends onto the long and luxuriously soft finish."*

*- Francisco Baettig, Technical Director -*

