



LA CUMBRE

VINTAGE:	2007
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14.5%
PH:	3.51
TOTAL ACIDITY:	6.01 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.8 g/L
AGEING:	18 months in new French oak barrels.



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 2006 – 2007 season registered overall temperatures that corresponded reasonably closely to those of an average year. Restrictive water management, low yields, and a 10 – 14-day delay in harvest allowed the grapes to reach good maturity levels and proper phenolic ripeness with very high-quality, sweet tannins, rich flavours, and excellent acidity. During spring, 50 millimetres of rain fell in the Aconcagua Valley, which affected flowering and thus decreased the final production. January temperatures were lower than the historical average. February had an average temperature of 18.9° Celsius; the first two weeks of March, average temperatures were 18.3° Celsius, contributing to adequate tannins and ripening evolution. Temperatures dropped significantly from the third week of March onward, which slowed ripening and led to a delay in harvest; to avoid total stoppage in the vinification process, vigour maps were used intensively to harvest the ripest sectors within each block. Given this season's low yields (small-size clusters and berries), the 2007 red wines exhibit tremendous aromatic intensity and outstanding fruit concentration, with juicy palates and sweet, well-rounded tannins. The 2007 vintage will go down in history as a very fresh and elegant year that brought bright acidity and ripe round tannins whose excellent quality is already evident.

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 33% of the must was cold macerated. Fermentation of individual lots took place at 26° to 30° Celsius, where 30% was fermented with native yeast. This was followed by post-fermentation maceration at 20° Celsius, for a total of 22 to 33 days of skin contact. The wine was aged in French oak barrels for 18 months, 100% new. Then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"The 2007 vintage of La Cumbre displays a ruby-red colour with an intense, attractive nose where black fruits such as blueberries and blackberries predominate, complemented by elegant notes of black pepper and a bit of smoke. The robust palate has a level of acidity that lends freshness and elegance. Meaty flavours and ripe fruit such as black cherries, blackberries, and plum combine with the oak's sweet flavours. The finish is sweet and long, with excellent soft tannins."

- Francisco Baettig, Technical Director -

