



LA CUMBRE



VINTAGE:	2008
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	97% Syrah and 3% Petit Verdot
ALCOHOL:	14.5%
PH:	3.40
TOTAL ACIDITY:	5.99 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.91 g/L
AGEING:	20 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

Temperature analyses of the 2007 – 2008 season show that the Aconcagua Valley had a rather cold spring than historical averages—the average monthly temperatures were lower than those of the previous season. There was a higher accumulation of cold hours, and there were more winter frosts. Soil moisture levels were also significantly lower than in previous years due to the low levels of winter rainfall; the season's scant 92 millimetres was 60% lower than the historical average. As a result, the heat summation during the early months of the season (October – December) was clearly lower than the historical average. From January onward, however, temperatures rose in the interior and intermediate sectors of the valley, and reached 34° Celsius on some days before returning to the historical average from February through April. Aconcagua Costa had high temperatures of 30° Celsius in January and February, although the average temperature during the growing season (December – April) did not exceed 16.3° Celsius. As a result, its final heat summation was 1,331 degree-days, while the rest of the valley averaged approximately 1,600 degree-days. To minimize the effects of the high temperatures, the vineyards were managed with open canopies, non-restrictive irrigation, and fruit loads moderated to ensure healthy grapes with good acidity, freshness, and intensity.

VINIFICATION

The grapes were hand-picked into small 12-kilograms boxes and transported to the winery. They were carefully inspected twice on a sorting table to remove leaves, plant stalks, and other remains to use only the most excellent quality fruit. The grapes were then destemmed, crushed and deposited into stainless steel tanks. 65% of the must was cold-soaked before fermentation, carried out with selected yeasts at 26° – 30° Celsius. After this, the must underwent a post-fermentation maceration at 20° Celsius for 20 to 25 days, depending on each lot's development. The final blend was aged for 20 months in new French oak barrels. Fining and tartaric stabilization occurred naturally during ageing.

TASTING NOTES

"This vintage presents a slight stylistic change in our La Cumbre Syrah for the first time. It includes grapes from our Aconcagua Costa vineyard, which has a livelier profile that is more mineral and aromatic, a bit spicier and more floral, with a fresher palate due to the higher acidity levels. It shows a beautiful violet colour and an impressive nose with red fruit aromas such as cranberries, raspberries, and cherries, all accompanied by light notes of black pepper, caramel, cloves, and violets. On the palate, the flavours echo the nose and offer up plenty of red and black fruit, black pepper, sweet spices, delicate toasted notes, and a bit of cedar along with elegant structure, fine tannins, and plenty of nerve that allude to its excellent potential for ageing in the bottle."

- Francisco Baettig, Technical Director -

