



# LA CUMBRE



VINTAGE:	2009
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14.5%
PH:	3.49
TOTAL ACIDITY:	5.54 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.95 g/L
AGEING:	20 months in French oak barrels, 96% 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

*Like the rest of the country, the Aconcagua Valley's interior had a warm, dry summer that extended into March and April owing to several temperatures spikes. However, this season's heat summation was relatively moderate, with a 2008 – 2009 average on our different estates of 1,622 degree days (DD), 71 DD fewer than the historical average of 1,693 degree days. Because the temperature spikes were low, average temperatures ended up more moderate than in the previous season. Thus, in the MAX vineyards, for example, the average temperature in March was 18.4° Celsius, below the 18.8° Celsius recorded in the same month the previous season. In the case of Aconcagua Costa, yields were very close to what was expected. The heat summation was 1,199 degree days in the most cooling area and 1,322 in the warmest. As in Aconcagua Costa, in the middle zone of the valley, temperatures were moderate with a heat summation of just 1,468 degree days, confirming the area as a producer of reds that are more elegant, lively, and nicely acidic, rather than full-bodied, given that the climate is colder here than in Panquehue as a result of its proximity to the coast.*

#### VINIFICATION

*The grapes were hand-picked into small 12-kg 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. 82% 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 15 to 30 days, depending on each lot's development. The final blend was aged for 20 months in French oak barrels, 96% of which were new. Fining and tartaric stabilization occurred naturally during ageing.*

#### TASTING NOTES

*"A deep dark violet colour, La Cumbre 2009 captivates the nose with its blackberry, redcurrant, and black pepper aromas and subtle touches of lavender, cloves, and cacao. On the palate, the tension contributed by the fresh, almost crisp black fruit is evident and produces a juicy, refreshing mouthfeel. With an elegant and sophisticated texture framed by structured, fine tannins, this wine is lively and persistent. Its long, velvety finish presages its excellent cellaring potential."*

*- Francisco Baettig, Technical Director -*

