



LA CUMBRE



VINTAGE:	2010
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14%
PH:	3.62
TOTAL ACIDITY:	5.46 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.93 g/L
AGEING:	20 months in 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 season presented a general drop in average temperatures concerning the previous year. Spring began in September with an average temperature that was 9.6% lower than that of the 2008 – 2009 season, and as a consequence, the onset of bud break occurred 18 days later than it did in the previous year. November was colder, which affected flowering and resulted in a decrease in final yields. Because the average temperatures were lower than historical averages from January to April, the harvest began 10 days later than in the previous season. The season's heat summation was 1,551 Degree Days—188 DD fewer than the last season and 4.6% fewer than the historical average. The most remarkable aspect of the season in this zone was that ripening was slow and even, with relatively moderate temperatures in March, which enabled the grapes to reach harvest in excellent condition. The resulting wines show tremendous expression, with perfect acidity levels and fresh red and black fruit. Due to the conditions of the moderately cold year and moderate yields, the 2010 vintage can be considered one of the most attractive of the last decade.

VINIFICATION

Grapes for La Cumbre are hand-harvested in the cool morning hours, double-sorted, destemmed, crushed and then gravity fed into stainless steel tanks, and 23% of the must was cold soak. Fermentation of individual lots took place at 25° to 28° Celsius, spending between 5 to 30 days in tanks at 20° Celsius for post-fermentative maceration. The wine is aged 20 months in French oak barrels, then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"La Cumbre 2010 has a deep violet-red colour; the nose offers fresh dark fruit, such as blueberries and blackberries, accompanied by violets and a light touch of spice. The palate features soft, well-rounded tannins with abundant fresh fruit framed by sweet spices such as cloves and nutmeg from the oak ageing. Aromas and flavours linger, giving the sensation of length and persistence. This is a young wine with tremendous ageing potential."

- Francisco Baettig, Technical Director -