



LA CUMBRE

VINTAGE:	2011
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14%
PH:	3.5
TOTAL ACIDITY:	5.57 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.91 g/L
AGEING:	20 months in French oak barrels, 45% 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

The season was cold in the Aconcagua Valley, with average temperatures lower than the historical average. The average temperature in January, the warmest month, was 19.3° Celsius, 4% lower than the average of the past three years and 5% cooler than the previous year. Total heat summation was 1,493 DD—58 DD fewer than in the last season and 78 DD less than the average of the past three seasons. As a result of these conditions, the harvest was delayed approximately 7 to 10 days. The grapes reached harvest in excellent condition, which resulted in wines with perfect aromatic expression, fresh red and black fruit, low alcohol levels, and pronounced acidity levels. The resulting wines are refreshing and persistent, deep, but elegant and balanced.

The vines in Aconcagua Costa developed similarly to the prior season. Still, in April, temperatures dipped below the previous year's average, delaying the harvest by a week over the preceding year. No frost was recorded during the growing period. The total heat summation for the season amounted to 1,215 DD, or 5% more than the last season (1,158 DD) and 2% above the historical average (1,191 DD). As a result of these conditions, the Syrah has a remarkably intense colour, elegance and good acidity.

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 55% of the must was cold soak. Fermentation of individual lots took place at 26° to 28° Celsius, spending between 10 to 30 days in tanks at 20° Celsius for post-fermentative maceration. The wine is aged 20 months in French oak barrels, 45% new, then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"A bright, attractive violet colour, our Syrah La Cumbre 2011 offers a seductive nose that recalls pepper and rosemary, with a hint of dill, accompanied by fresh red fruit such as raspberries and subtle ripe fig notes. On the palate, the fruit provides tension to make this wine juicy, nervey and refreshing. It is extremely complex, with a texture defined by its fine, structured tannins, which enhance the attack but contribute even more to its lingering, velvety finish. This is a very young and vibrant wine, which tells us we are in the presence of a wine with tremendous ageing potential."

- Francisco Baettig, Technical Director -

