



LA CUMBRE

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| VINTAGE: | 2012 |
| DENOMINATION OF ORIGIN: | Aconcagua Valley |
| COMPOSITION: | 95% Syrah and 5% Mourvedre |
| ALCOHOL: | 14% |
| PH: | 3.4 |
| TOTAL ACIDITY: | 6.2 g/L (in tartaric acid) |
| RESIDUAL SUGAR: | 2.83 g/L |
| AGEING: | 22 months in French oak barrels, 40% 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 2011 - 2012 season was warm and dry in all MAX vineyards and showed moderate yields. The warm condition of the year became visible in February and March by an increase of both minimum and maximum averages. March presented the highest mean temperature (30.8° Celsius), but it gradually decreased towards April. The total heat summation was of 1,621 GDD, 128 GDD more than last season, and 200 GDD than the average of the past three seasons.

Total rainfall barely reached 2.4 millimetres, which, compared to the 20.2 millimetres of the 2010 - 2011 season, allowed us to produce very healthy grapes. The season's conditions mentioned above led us to make wines that show great colour, soft tannins, intense aromas, and ripe fruit, with moderate acidities. In Aconcagua Costa, this season was warmer than the previous three, being February -as an exception- the hottest month, with an average high temperature of 26° Celsius. March and April were similar to the past season, reaching a total heat summation of 1,276 GDD. Rainfall occurred mainly at the beginning of the season, accumulating a total of 32.3 millimetres between October and April. This allowed us to obtain a healthy crop but with water shortage. Due to the warm condition of this vintage, the grapes accumulated sugars earlier than in previous years, which led us to harvest 10 to 12 days in advance to preserve the acidity and a better varietal expression.

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. Fermentation of individual lots took place at 26° to 28° Celsius, spending up to 15 days in tanks at 20° Celsius for post-fermentative maceration. The wine is aged 22 months in French oak barrels, 40% new, then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"The 2012 Syrah La Cumbre shows a beautiful and deep violet-red colour; on the nose, it offers subtle floral aromas of lavender and violets; its fruit expression is of blackberries, raspberries and blueberries with delicate spicy notes of black and white pepper. The wine feels fresh, juicy, and with nerve and tension that assures a long life ahead on the palate. Its fine-grained tannins are of great quality, and despite its youth, they already feel ripe. It has a long and persistent ending, with lingering flavours of fresh black fruits."

- Francisco Baettig, Technical Director -