



LA CUMBRE



VINTAGE:	2013
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14%
PH:	3.4
TOTAL ACIDITY:	6.8 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.35 g/L
AGEING:	22 months in French oak barrels, 50% 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

It was a superb growing season characterized by its cold conditions, particularly in the northern and coastal areas of Chile. Spring was marked by cold temperatures and rains concentrated in October that recharged the soils and provided enough water for the plants to grow well early on. In our MAX vineyards, the presence of a vital, healthy cover crop helped to moderate the early season vigour. Flowering and fruit set occurred later than previous years (12 to 25 days, depending on the variety). However, it was a perfect set, producing small clusters of concentrated berries. Summer's growing conditions were mild except for February, where we experienced higher than the average minimum and maximum temperatures, which helped to give a needed push to the ripening process. In all, the heat summation reached 1,504 DD, which is 4% below the historical average of 1,568 DD, and 7% less than last season.

Generally speaking, harvest began later than previous years and 12 days later in the Syrah case. Thanks to the cold condition and dry autumn, ripeness progressed slow and softly, allowing us to obtain vibrant red wines with excellent fruit intensity, freshness and depth. Elegance and balance are the key descriptors of this season, with fine-grained tannins, great colours and a long finish.

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 between 6 and 28 days in tanks. The wine is aged 22 months in French oak barrels, 50% new, then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"The floral perfume nuance that defines La Cumbre is truly vibrant in the 2013 vintage. This vintage is balanced and harmonious, offering beautiful freshness with no excess. Lavender, violets, blackberries and blueberries captivate the nose. Subtle smoky bacon adds a savoury essence to the wine's signature spicy notes. Its voluptuous texture with its fine-grained tannins provides a perfect foil for the intensity and richness of the layered fresh fruit, ensuring that it is drinkable now but will age for years to come."

- Francisco Baettig, Technical Director -

