



LA CUMBRE



VINTAGE:	2014
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14%
PH:	3.46
TOTAL ACIDITY:	5.93 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.94 g/L
AGEING:	21 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

A unique growing season only begins to explain the beauty of the 2014 vintage that resulted in extraordinary wines. It started as another classic growing season, yet it was marked by distinct variations in the weather pattern that made it unique in a surprisingly positive way. Total heat summation was identical to the historical average; however, when interpreting the season in further detail, we observe the particular characteristics that allowed us to obtain unique wines.

The growing season began with some unprecedented frosts in mid-September that resulted in lower yields and predicted a difficult spring. Yet, conditions changed radically in October, driven by a gradual increase in temperatures. During spring, the total heat summation was 6.7 % higher than the historical average, favouring a healthy flowering and fruit set.

Gorgeous mild weather conditions towards the end of the growing season, along with lower yields and our constant search of fruit purity and tannin finesse, provided perfect conditions for the fruit's ripening.

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 18 and 25 days in tanks. The wine is aged 21 months in French oak barrels, 50% new, then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"Deep ruby red with violet sparkles. The aromas of this wine exhibit aroma of a blueberry tart, black cherry, rosemary and lavender framed by soft notes of nutmeg and vanilla. On the palate, it is seamless, with pronounced red fruits such as cherry and plum. Its voluptuous texture accompanied by sweet tannins and a refreshing acidity gives energy and nerve to this wonderful La Cumbre 2014."

- Francisco Baettig, Technical Director -

