



LA CUMBRE



VINTAGE:	2015
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14%
PH:	3.45
TOTAL ACIDITY:	6.01 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.48 g/L
AGEING:	22 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

2015 was defined by an outstanding growing season from beginning to end. Warm and dry conditions created wonderfully healthy vines resulting in ripe grapes for this lovely year. Our MAX vineyards produced wines that are intense, well-structured and rich.

We had very dry conditions throughout the growing season except for a few showers in March, resulting in a very healthy fruit set and moderate crop size. As the fruit matured, the weather was ideal for flavour development, with only a couple of hot spikes experienced in the season.

During the spring, October was considerably warmer than an average year, activating the vines' vegetative growth, which in due time formed a well-balanced and healthy crop. November and December had temperatures closer to our recorded averages, ensuring ideal conditions during flowering and having a beautifully even fruit set.

In all, the spring heat summation was 8% higher than the average year. This warm trend blessed us with perfectly homogeneous and short veraison that arrived seven days earlier than the previous season. The summer months of January and February had temperatures that were slightly below historical averages, allowing the vines to be fully active and providing a steady pace towards maturation. March and April were a complete change in nature as temperatures rose. By this point in time, though, the berries had already reached the intensity of flavour, colour and delicious tannins that we would expect from the vineyard.

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 12 and 30 days in tanks. The wine is aged 22 months in French oak barrels, 45% new, then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"Dark, ruby red with violet hues. La Cumbre Syrah 2015 offers aromas reminiscent of rosemary, dill, along with black cherries, blueberry pie and a sweet note of clover. The wine coats the palate with black fruit, including blackberries and blueberries, complemented with cherries and raspberries that mingle with delicate caramel and incense notes. On the palate, it is fresh and juicy, and its fine-grained tannins finish this wine with long and lovely persistence."

- Francisco Baettig, Technical Director -

