



LA CUMBRE



VINTAGE:	2016
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14%
PH:	3.58
TOTAL ACIDITY:	5.77 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.49 g/L
AGEING:	22 months in French oak barrels, 68% 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

2016 delivered sophisticated wines that beautifully balance elegance with genuine power. The superbly delineated flavours are both fresh and fully ripe.

Rainfall arrived well into winter, having experienced a very dry beginning to the growing season. These rains extended until October alongside cool spring temperatures. This scenario delayed the expected date of bud break by 5 to 7 days and resulted in the canopy's slow growth. Towards the end of November, temperatures shifted to warm spring days, activating the vegetative growth while ensuring a healthy flowering and fruit set.

Summer began with warmer weather at the end of December, with temperatures close to recorded averages, and towards January, it turned to slightly cooler conditions once again. Even though veraison began at a similar date to previous years, it was longer and more uneven due to the lower heat summation achieved.

February arrived and provided warm summer days and a heat summation that was 6% higher than the average for this month, helping even out the crop's heterogeneity. March was cool once again, so the grapes accumulated sugar at a gentle pace and reached phenolic maturation with a particular balance of bright acidity and mellow alcohol levels towards the end of the month and beginning of April. The total heat summation of the growing season was 7% lower than our recorded averages. The harvest was concentrated between April 5th and April 10th and safely in our cellar before April's substantial rains arrived.

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 was aged 22 months in French oak barrels, 68% new, then brought together, and the final La Cumbre blend is created.

TASTING NOTES

"Intense ruby red colour with violet glitters. Initial aromas of La Cumbre 2016 are reminiscent of rosemary, dill and are accompanied by secondary flavours of black cherries, blueberry pie and a touch of clove. Once it enters the palate, penetrating blackberry and blueberry essence are combined with red cherry, raspberry, rosemary, dill and tobacco notes. The palate is fresh and juicy, given its fine tannins and chalky texture."

- Francisco Baettig, Technical Director -