



LA CUMBRE

2018

D.O. ACONCAGUA VALLEY

La Cumbre represents Viña Errázuriz's pioneering spirit when it introduced the Syrah variety to Chile in 1993.

HARVEST NOTES

2018 is considered a perfect vintage. It was one of those rare occasions in which all of the conditions were aligned to achieve the best expression of the terroir. These exceptional conditions resulted in a unique balance between power and elegance and delivered wines with depth, intense flavours and freshness, and great ageing potential.

The season began with substantial reserves of water in the soils, thanks to the 230 millimetres of rain that fell between May and October, which is significantly higher than the 154-millimetres average. These water conditions, in conjunction with temperatures within the historic parameters in the spring and isolated rains, facilitated very even bud break. Flowering was also excellent.

Until that point in the season, the heat summation had followed a trend that was similar to the historical average, although the weather conditions changed in the summer. December was hot and dry, resulting in excellent fruit set, while January, which is usually the hottest month of the season, was cool with many cloudy days, which limited the risk of sunburned grapes during veraison and enabled the conservation of excellent acidity. The conditions returned to historic parameters toward the end of the summer, balancing the season's total heat summation and ending with just 1% above average and resulting in the perfect end of the season with complete maturation along with excellent fruit intensity.

TASTING NOTES

"The 2018 vintage of La Cumbre has a clean, deep ruby red colour. On the nose, it offers aromas of spices accompanied by fresh red fruits, flowers such as violets and lavender, and a light note that recalls incense. Blackcurrants, raspberries, and blueberries give way to tones reminiscent of freshly roasted coffee beans and cedar that emerge on the palate. A fresh, juicy, and lingering wine with enveloping tannins and a vertical palate."

Francisco Baettig, Technical Director



COMPOSITION: 96% Syrah and 4% Viognier

ALCOHOL: 14%

pH: 3.5

TOTAL ACIDITY: 5.59 g/L (in tartaric acid)

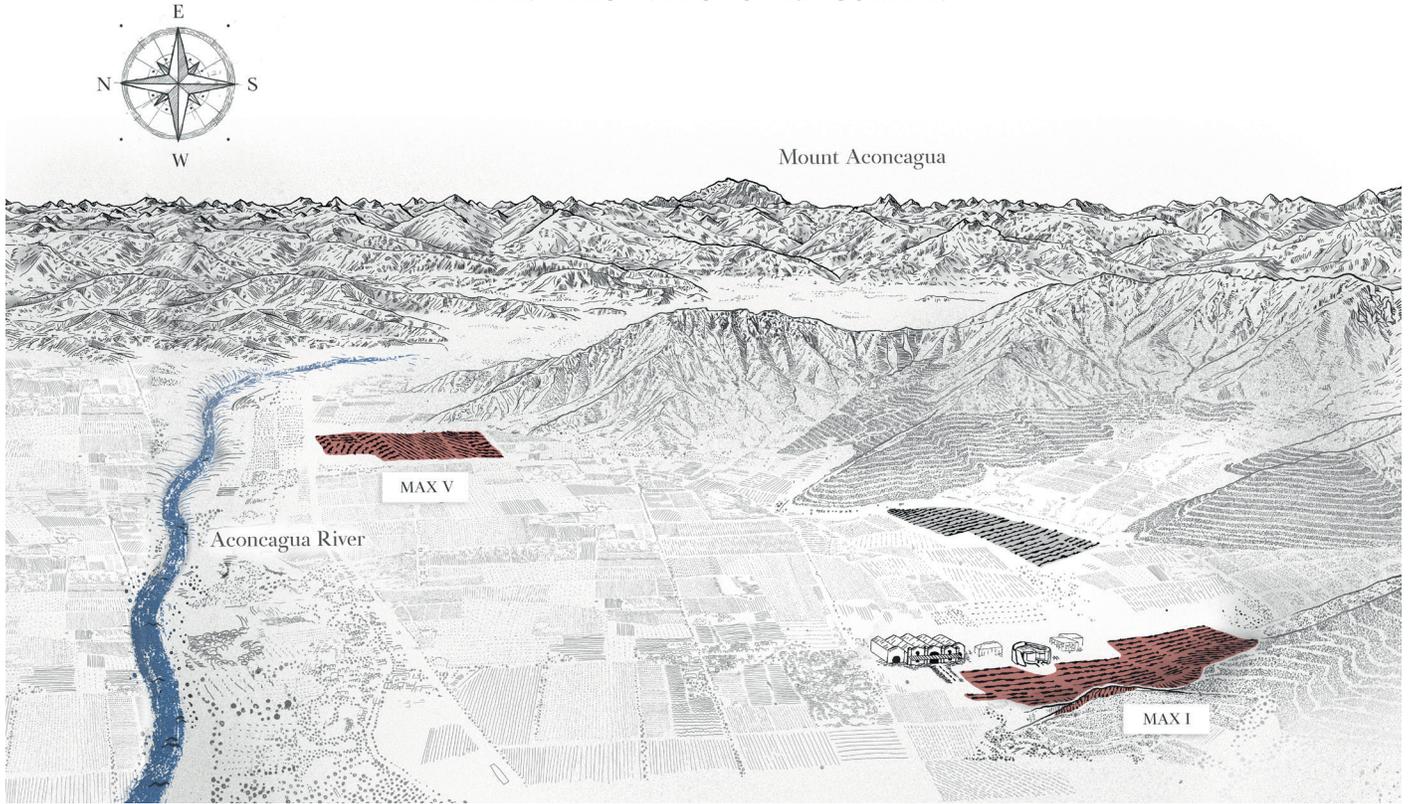
RESIDUAL SUGAR: 2.26 g/L

AGEING: 22 months in French

oak barrels, 60% new and

15% Stockinger foudres

VINEYARDS' MAPS FOR LA CUMBRE



VINEYARDS

The grapes for La Cumbre were selected from our MAX I and MAX V Vineyards located in the interior of the Aconcagua Valley, 60 kilometres from the Pacific Ocean. The region has an extended dry season with moderately warm summer days cooled by gentle breezes that blow in from the Pacific Ocean in the evenings.

MAX I

MAX I is located in our historic Don Maximiano Estate Vineyard. It is planted on north- and northeast-facing hillsides with a 10° - 25° slope and on soils of eroded intrusive igneous rocks (diorite) and thick alluvium with a pronounced presence of mica and a sandy-loam texture.

MAX V

MAX V is located on an alluvial terrace on the southern bank of the Aconcagua River. Its proximity to the river, along with the minimal slope without greater exposure make it cooler than the rest of the vineyards in the valley. The soil is deep, with clay to sandy-loam textures and up to 80% of rounded stones, which ensures excellent drainage.