



VARIETY:

100% Malbec.

ORIGIN:

Made from the best vineyards Viña San Pedro owns in Maule Valley, planted in a soft slope area of COLUVIAL soils. The vines are conducted on a vertical trellis system with drip irrigation.

CLIMATE:

The 2010 vintage was influenced by the “El Niño Phenomenon” at first, which increases air temperature in 1° to 2° C. The 2009-2010 spring presented slightly lower temperatures and rainfall than during a regular year and the presence of some frosts in some specific areas. Summer presented cooler nights allowing for good thermal amplitude, which produced berries with high acidity and a better color. After the earthquake, temperatures increased and extended even until the end of April, period during which there also wasn’t any rainfall, which allowed for a delayed harvest with healthy grapes in optimal conditions. Bunches presented regular weight, good healthiness, originating fruity wines with good aromatic intensity and elegance.

HARVEST:

Grapes were hand-picked very early in the morning during the fourth week of April in 10 kg. harvester’s boxes.

VINIFICATION:

Cold maceration for 5 to 6 days. Alcoholic fermentation was carried out with selected yeasts and at controlled temperatures between 28 and 29°C. 5 very short pump-overs a day were carried out, with the purpose of keeping the skins wet all of the time, thus allowing for a softer extraction. 30 days of maceration. 100% of the wine was aged in French barrels for 12 months. 50% of the barrels were new and the rest were of second use.

ANALYSIS:

A°: 14.5 %
TA: 5.66 g/L (C4H6O6)
pH: 3.53
RS: 3.2 g/L

TASTING NOTES:

Color: Intense and deep ruby red color with violet hues.

Aroma: Great aromatic intensity, elegant and complex nose, marked by black fruit like blueberries and plums, combined with toasted and smoked aromas, and subtle notes of vanilla, chocolate and violet.

Palate: In the mouth it is an intense, balanced, concentrated, very well-structured wine with very good acidity, and ripe, sweet and smooth tannins. It displays an intense and lengthy finish.

To be served immediately, or held for 4 to 7 years.

Service Suggestion: Ideal to accompany game birds, red meats and creamy cheeses. To be preferably served at 17°C.