



Viñedo CHADWICK

Vintage 1999

*Denomination of origin: Viñedo Chadwick Vineyard,
Puente Alto, Maipo Valley.*

Composition: 94% Cabernet Sauvignon, 6% Carmenere

Alcohol: 14°

pH: 3.7

Total acidity: 5.26 g/l (in tartaric acid)

Residual sugar: 1.86 g/l

Ageing: 18 months in French oak barrels, 100% new.

Vintage Notes

Following a dry, mild winter, the 1999 growing season featured a warm spring and summer, with a cooling trend as summer turned to fall. The harvest was marked by dramatically reduced yields, particularly in comparison to the large crop of 1998. The low yields contributed to the remarkably high quality of the vintage, since the vines were able to concentrate their energy on the lower production. As a result of both the warm growing season and the low yields, the grapes achieved good sugar levels and ripe tannins in early April and were thus harvested about two weeks earlier than normal.



Vinification

The grapes were hand harvested in April, with picking taking place very early in the morning to preserve their quality. The grapes coming from the different small blocks within the vineyard were harvested in individual lots. They were gently crushed and fermented separately at 28° to 31° Celsius to accentuate the expressions of the different sectors. An extended maceration followed for 20-30 days depending on the development of the individual lots to extract the full fruit flavours and deep colour. The individual lots were aged for eighteen months in 100 % new French oak barriques and then blended three months before bottling in February 2001.

Tasting Notes

The 1999 Viñedo Chadwick is a big, powerful, full-bodied wine that features spicy blackberry, black cherry and tobacco with toasted almonds and caramel oak notes in the background. The aromas are of toast, vanilla, fruits and cedar. Ripe, round tannins create a velvety texture on the palate and a long, smooth finish. The wine has the structure and balance to mature for many years.

March 2011

Technical Information

Vineyard Surface: 15 hectares. Vines planted in 1992 and 2015

Soil type: 40-cm clay-loam stratum atop an alluvial layer of 70% stone content

Altitude: 650 masl.

Density: 4.166 vines/ha.

Av. Yield: 3 ton/ha.

January Mean Temperature: 21°C / 69,8°F

Annual Rainfall: 328 mm / 12,9 in

