



Viñedo
CHADWICK

Vintage 2006

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

Composition: 100% Cabernet Sauvignon

Alcohol: 14°

pH: 3.56

Total acidity: 5.6 g/l (in tartaric acid)

Residual sugar: 2.16 g/l

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

Vintage Notes

Climatic differences within each month lead to a 2006 vintage that experienced a 10-day delay in the development of the different phenological stages, which in turn led to a slower ripening process, even when the heat summation registered at Viñedo Chadwick in Maipo Alto from October to April, was almost identical to the historic average. It also bears mention that the fruit was still in perfect condition at the end of the season, with firm, healthy skins. It was a season that stubbornly tested our patience, but proved to bring outstanding results.



Vinification

The grapes were hand-picked in 15 kg boxes (33 lb) only during the morning hours to avoid exposing them to high temperatures. The grapes were carefully selected on a sorting table to eliminate all plant matter such as leaves and stems, to encourage the fruity character in the wine before being fermented in stainless steel tanks. Three daily pumpovers were conducted during fermentation at 0.5 to 1.0 times the tank volume, depending upon the degree of extraction desired. For maximum flavour and colour, total maceration time was 28 to 35 days at 20°C–26°C (68°F-79°F), according to the development of each individual lot. The wine was then racked to 100% new French oak barrels and aged for 18 months.

Tasting Notes

“Viñedo Chadwick 2006 is an intense violet-ruby red in color and features a highly aromatic nose full of fresh red fruit, cassis and black currant, while soft notes of tobacco, cigar box, and cedar lend complexity. The fresh fruit continues on the palate with notes of light toast, chocolate, and sweet spice from the oak ageing. Fine tannins and a richly textured structure meld with bright acidity that heightens freshness and leads to a long and pleasing finish.”

*-Francisco Baettig, Technical Director
March 2008*

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

