



# *Viñedo* CHADWICK

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## *Vintage 2008*

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

*Composition:* 97% Cabernet Sauvignon, 3% Merlot

*Alcohol:* 14.5°

*pH:* 3.48

*Total acidity:* 6.19 g/l (in tartaric acid))

*Residual sugar:* 2.86 g/l

*Ageing:* 22 months in French oak barrels, 100% new

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## *Vintage Notes*

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*Warm characteristics mark this season due to a heat summation of 1,664 DD, 4% higher than the historic average (1,599 degree days). The season began with a cold spring, shifting in January as some temperature spikes were registered although into February, although to a lesser degree. March and April were also warm, which raised the heat summation. The different phenological stages were marked by the conditions of the cold, dry winter and the occurrence of winter frosts, all of which affected the onset of budbreak, which took place 10–15 days later than in the previous season, although it was more uniform. The late budbreak and flowering within historic dates, plus the scant availability of groundwater due to the dry winter, produced a short vegetative growth period that only recovered between fruit set and veraison and resulted in a season with moderate vigour and transparent canopies. Yields of Cabernet Sauvignon decreased by 11%, producing greater concentration and good tannic structure in the grapes.*



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## *Vinification*

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The grapes were handpicked in 15-kg boxes during the morning hours to avoid exposing the grapes to high temperatures. The ripening process was monitored through aerial photographs and allowed us to differentiate the harvest into homogenous lots. Upon reaching the cellar, the grapes were carefully inspected to eliminate any extraneous plant matter or imperfect grapes that could alter the quality of the must. Fermentation then took place in small stainless steel tanks with a higher proportion of skins to must at temperatures that fluctuated between 26° and 30°C (79°–86°F) with three pumpovers of 50–100% of the tank volume, depending on the degree of extraction desired. To maximize the amount of aromas and colour obtained, the total maceration time ranged from 9 to 28 days at 24°–27°C (75°–81°F) in accordance with the development of each lot. The wine was racked to new French oak barrels and aged for 22 months. Malolactic fermentation took place in the barrels to help the integration with the oak. Fining and stabilization took place naturally during the barrel ageing.

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## *Tasting Notes*

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“Our Viñedo Chadwick 2008 has a deep violet-ruby-red colour with an intense, complex nose that recalls red fruits such as raspberries and cherries with a light floral note intermingled with cassis and tobacco. The fruit character is confirmed and heightened on the palate by its excellent acidity. The result is a very fresh wine that is ample and juicy with good volume and elegant tannins that lend excellent structure complemented by a light touch of cedar, chocolate, and sweet spices. A wine with tremendous cellaring potential.”

-Francisco Baettig, Technical Director  
March 2010

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## *Technical Information*

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*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*

