



Viñedo
CHADWICK

Vintage 2010

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

Composition: 100% Cabernet Sauvignon

Alcohol: 14.5°

pH: 3.50

Total acidity: 5.53 g/l (in tartaric acid)

Residual sugar: 2.89 g/l

Ageing: 22 months in French oak barrels, 95% new

Vintage Notes

The growing season began with a spring that predicted cool conditions, October proved to be an exception, having higher than normal average temperatures (15.2°C/59°F), but this cool trend continued after this well into the season. The low temperatures led to delays in budbreak, flowering, and fruit set of 3, 15 and 19 days, respectively. Veraison took place on the same date as the preceding season. As a result of the lower average temperatures in relation to the historic averages from January through April, the harvest began later than in a classic year. Total heat summation this season was 1,509 DD, 242 less than in the previous season. The ripening was slow, gentle and even, with the grapes that reached maturity in excellent conditions which resulted in a Cabernet Sauvignon that displays tremendous finesse, elegance and tension.



Vinification

The grapes were handpicked into 15-kg boxes in the morning to avoid exposing them to high daytime temperatures. Aerial photography helped monitor ripening, which enabled us to identify similar lots and determine when different ones were ready for harvesting. After being taken to the winery, the grapes were carefully inspected twice on a sorting table to eliminate defective berries and any trace of vegetation that could affect the quality of the must. Fermentation followed in low-volume stainless steel tanks to promote contact between the must and the lees. Fermentation temperatures ranged from 26°–30°C (79°–86°F), with three pumpovers daily to rotate 50–100% of the volume, depending on the degree of extraction desired. To maximize the extraction of aromas and colour, total maceration time ranged from 9 to 29 days at 24°–27°C (75°–81°F), according to the development of individual lots. The resulting wine was racked to new French oak barrels and aged for 22 months, 95% new.

Tasting Notes

“Our Viñedo Chadwick 2010 has a beautiful, bright ruby red color with violet rims. Sensing its aromas, we are seduced by the way in which it unfolds, releasing notes of sour cherries, truffle, raspberries, and blueberries framed by tenuous aromas of smoke, tobacco, and cedar, with a subtle reminder of sandalwood. Very powerful on the palate, with firm yet fine tannins and a blend of flavours that reiterate its aromatic profile. Great fresh red and black fruit expression accompanied by cedar, tobacco, pepper, and a touch of bitter chocolate. This wine has a long life ahead of it and its elegance, complexity, and subtlety will increase over time.”

-Francisco Baettig, Technical Director
March 2012

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

