



# *Viñedo* CHADWICK

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## *Vintage 2011*

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

*Composition:* 100% Cabernet Sauvignon

*Alcohol:* 14°

*pH:* 3.45

*Total acidity:* 5.65g/l (in tartaric acid)

*Residual sugar:* 2.68 g/l

*Ageing:* 22 months in French oak barrels, 77% new

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## *Vintage Notes*

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*Alto Maipo was not exempt from the cold year that predominated throughout the country. Average temperatures were lower than in the previous years and below the historic average, owing to drops in both minimum and maximum temperatures virtually every month. This trend was most notable in December, where high and low temperatures were 7 and 10% below the historic averages, respectively. January, always the warmest month of the season, was unusually cool having a lower heat summation than the last three years, leading to a longer and heterogeneous veraison. The crop reached maturity during the last weeks of April, with grapes of noticeable balance that would result in a vibrant wine of fantastic length.*



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## *Vinification*

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The grapes were handpicked into 15 kg boxes in the morning to avoid exposing them to potentially high daytime temperatures. Aerial photography assisted in monitoring ripening, enabling us to identify similar lots and determine when each one was ready for harvesting. After being taken to the winery, the grapes were carefully inspected on a double sorting table to eliminate any defective berries and plant remains 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 at temperatures that fluctuated between 24° and 28°C (75°–82°F). Three pumpovers were carried out daily to rotate 0.5–1.0 times the volume, depending on the degree of extraction desired. To maximize the extraction of aromas and colour, total maceration time ranged from 18 to 35 days, according to the development of individual lots. The resulting wine was racked to French oak barrels (77% new), where malolactic fermentation occurred naturally. The wine was aged for 22 months, with fining and tartaric stabilization occurring naturally during that time.

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## *Tasting Notes*

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Our Viñedo Chadwick 2011 has a deep ruby-red colour. The nose displays great aromatic complexity, with standout red fruit such as cherries and raspberries adorned with black fruit such as blackcurrants, followed by spiced notes that recall dill, all framed against a backdrop of incense. Notes of cigar box, a hint of kid leather, and cedar make a subtle appearance. The palate features very fine tannins and is smooth and persistent, complex in every dimension and full of the subtlety of a fine, elegant wine with a tremendous ageing potential.

-Francisco Baettig, Technical Director  
March 2013

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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*

