



Viñedo CHADWICK

Vintage 2012

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

Composition: 100% Cabernet Sauvignon

Alcohol: 14°

pH: 3.49

Total acidity: 5.68 g/l (in tartaric acid)

Residual sugar: 2.48 g/l

Ageing: 22 months in French oak, 90% new

Vintage Notes

The Maipo Valley experienced a warm-year condition during the 2011/2012 season, though more moderate than in other regions of the country. The total heat summation reached 1,653 DD, 33.2 DD higher than the average of the past three seasons. All along the season, both the minimum and the maximum average temperatures were higher than the average of the last 5 seasons and also compared to the year before, except in January when temperatures dropped slightly. February and March were the warmest months of the season, reaching an average of 29.7°C. Yields were lower this vintage due to a poor induction of the buds that burst during the cold spring of 2011. The conditions of low yields and warmer temperatures resulted in an early harvest, starting a fortnight before than the previous season. The grapes resulted in rich, concentrated flavours.



Vinification

To avoid exposing grapes to high temperatures, they were handpicked in the morning and transported in small 15-kg boxes. We followed the progress of ripeness through aerial pictures, which allowed us to identify homogeneous lots and differentiate harvest moments according to each case. On arrival at the winery, the grapes were carefully inspected on a double selection table to remove vegetal remains and damaged berries to ensure the quality of the wine. Fermentation took place at 24°-28°C in small-volume stainless steel tanks to help increase the percentage of contact between skins and juice. Three daily pumpovers exchanged 0.5 to 1.0 time the volume of the tanks, depending of the level of extraction desired in each case. To enhance aromas and colours, the total maceration time was of 23 to 40 days, depending on the individual development of each lot. The wine was racked to French oak barrels, 90% of them new, where it underwent malolactic fermentation and was kept for 22 months. Clarification and stabilization occurred in a natural way during this period.

Tasting Notes

The 2012 Viñedo Chadwick shows a bright cherry-red colour. It opens up slowly on the nose, unfolding aromas of fresh fruits like sour cherries, raspberries and blueberries that give way to notes of truffles, tobacco and dill, with a touch of sandalwood. The wine feels powerful on the palate, with a blend of flavours that replicates the nose with a great expression of fresh red and black fruits, with cedar, tobacco, pepper and a hint of bittersweet chocolate. Its soft texture and extremely silky and fine-grained tannins speak of a wine that is classy, elegant and subtle, with a long life ahead.

-Francisco Baettig, Technical Director
March 2014

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

