



Viñedo CHADWICK

Vintage 2013

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 2013 vintage was characterized by its cool growing conditions, presenting overall moderate temperatures with cool spring months. Warm and dry conditions during bud break through flowering got things off to a great start followed by warm summer days and cool nights. A nice warmer stretch from mid-January through February helped ripen the crop, and we enjoyed a long, even ripening phase during March that gave the fruit the extended hang time we were aiming for. Total heat summation during the growing season reached 1,589 degree days (DD), 1% lower than historical average. Harvest arrived as expected in mid-april delivering a remarkable crop of beautifully rich, ripe and intense fruit.



Vinification

To avoid exposing grapes to 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 board 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. The wine undergoes three daily pumpovers depending on 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

“Viñedo Chadwick 2013 vintage was a validation of our focus and attention to detail approach in our vineyards, a unique estate of 15 hectares in Alto Maipo. Gravelly soils, farmed with minimal tillage accompanied by our meticulous picking and sorting decision gave us a wine with vivid, dense red colour bursting with freshness and red fruit. The wine is elegantly layered and is incredibly appealing with its silky and refined tannins, supporting a delicious texture and prolonged by a lingering finish. The 2013 Viñedo Chadwick combines great structure and elegance with a sense of restraint, providing great pleasure even at the early stage of its life.”

-Francisco Baettig, Technical Director
March 2015

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

