



Viñedo CHADWICK

Vintage 2015

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

Composition: 100% Cabernet Sauvignon

Alcohol: 13.5°

pH: 3.5

Total acidity: 5.99 g/l (in tartaric acid)

Residual sugar: 2.46 g/l

Ageing: 22 months in French oak barrels, 73% new,
and 15% in foudres.

Vintage Notes

Following our excellent vintage 2014, vintage 2015 was an ideal growing season for Viñedo Chadwick, perhaps the most elegant and refined vintage so far, producing a wine of the greatest purity.

The bud break of the vines began in September 29th. The subsequent warm weather meant ideal conditions during veraison and a nice onset of ripening began. The early and precise block-by-block picking provided us an average of 130 hangtime days, resulting in a wine with optimal ripeness while preserving freshness, exceptional intensity, depth and elegance.

In all, spring reached a heat summation that was 7% higher than historical averages, favoring a healthy flowering and fruit set, and ensuring small, concentrated berries.

The heat summation during the summer months was practically the same as our historical records. January was classic Alto Maipo, ensuring an even and short veraison. Nevertheless, February turned out to be 7% cooler than our records and moved into a warm March, with 6% higher heat summation records than average. We promptly reacted as to preserve the elegant and fresh style of Viñedo Chadwick and began



harvesting on March 21st, finishing on March 30th, precisely in the window for optimum ripeness. We continued for the following nine days, as the weather stayed mild, and the flavors, aromatics, and tannins continued to develop in ideal conditions.

As a result, Viñedo Chadwick 2015 shows bright and pure fruit character, with wonderful levels of acidity, alongside silky and refined tannins.

A truly exceptional expression of the extreme elegance of our Viñedo Chadwick terroir.

Vinification

To avoid exposing grapes to high temperatures, they were handpicked in the morning and transported in small 15-kg boxes to the winery. To ensure the quality of the wine, the grapes were carefully inspected on a double selection table, removing all vegetal remains and defective berries. We had the chance to follow the progress of maturation through aerial photographs, which helped us to identify homogeneous lots and differentiate harvest moments.

Fermentation took place between 24 and 28° C in small-volume stainless steel tanks to help increase the percentage of contact between the skins and the juice. Depending on the desired level of extraction, the wine underwent up to three daily pumpovers. To enhance its aromas and colours, the maceration time was of 23 to 40 days, depending on the individual development of each lot. The wine was racked to French oak barrels, 73% of them new, and also to Stockinger foudres (15%), where it underwent malolactic fermentation and was kept for 22 months.

Tasting Notes

“Deep, bright ruby color, 2015 Viñedo Chadwick reveals fresh red fruits in the entrance with soft notes of licorice and gooseberries, accompanied by some herbal tones reminiscent of peppermint, with nuances of cedar, cigar box and cloves. Full-bodied, the wine offers the same rich fresh fruit impressions in the palate accompanied by soft herbal notes, leather bean, tobacco, licorice and bitter chocolate. The mouth feel is elegant and round, with highly structured but finely polished tannins. Its tension and freshness help the wine age for a long time, the length is impressive, carrying the fine grained tannins and velvety sensation for a long time. Viñedo Chadwick will age gracefully providing a classic presentation of our estate’s terroir represented by its fine and elegant tannins, balance and purity.”

-Francisco Baettig, Technical Director
March 2017

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

