



# *Viñedo* CHADWICK

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## *Vintage 2016*

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

*Composition:* 97% Cabernet Sauvignon, 3% Petit Verdot

*Alcohol:* 13°

*pH:* 3.43

*Total acidity:* 6.05 g/l (in tartaric acid)

*Residual sugar:* 2.09 g/l

*Ageing:* for 22 months, 80% new French oak barrels  
and 10% in foudres

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## *Vintage Notes*

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***The 2016 growing season set the stage for an outstanding vintage for Viñedo Chadwick. A considerably cool beginning of spring marked its trend, resulting in a long hanging time that blessed us with perfectly ripened fruit, purely preserved flavors and above all, the balance and finesse that distinguishes Viñedo Chadwick.***

*July arrived gracefully ending the dry spell experienced during the beginning of winter. The rains extended until late in the season in November, nicely replenishing our soils throughout the growing season.*

*The rains were accompanied by cool temperatures, resulting in a spring that reached a heat summation that was 2% cooler than historical averages. Bud break arrived on the 28th September, one week later than the previous vintage. This was followed by a heat summation that was 33% lower than our recorded averages in October. The canopy developed gradually until temperatures started to pick up towards the end of November, turning into warmer weather that ensured a healthy flowering and fruit set.*

*We were blessed with a marginally warmer than average at the beginning of summer, prompting veraison to arrive as usual during the third week of January. The uneven flowering rebounded in a long veraison period. Nevertheless, a perfect Alto Maipo summer with a classic weather pattern, allowed for a long and steady hang time necessary for perfectly ripened grapes to develop.*



Towards the end of the season, the grapes steadily accumulated sugar, reaching maturity with excellent balance, low alcohol levels and refreshing acidity. Due to the cool characteristics of the beginning of the season, the picking dates were 16 days later than the warm 2015, beginning on the 5th of April until the 13th. Our very precise picking timing allowed us to have all our fruit safely in the cellar just before the heavy rains arrived during the last fortnight of April, with unbelievable records of 123 mm.

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## Vinification

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Grapes 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 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 18 to 30 days, depending on the individual development of each lot. The wine was racked to French oak barrels (80% new, 10% used) and Stockinger foudres (10%), where it underwent malolactic fermentation and was kept for 22 months. Clarification and stabilization occurred in a natural way during this period.

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## Tasting Notes

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“Subtle aromas of forest floor give way to a concentrated blend of fresh red fruit including raspberries, strawberries and red cherries, accompanied by hints of pastries, cloves, nuts and cedar. After a silky entry, the palate is dominated by fresh red fruit flavors that emerge with hints of tobacco and cassis. The complex flavors are pure and delineated. Fine-grained tannins offer a linear and seamless texture with great elegance and intensity that promise to delight for years to come.”

-Francisco Baettig, Technical Director  
March 2018

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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

