

SAGA

From the beginning, we strived to create wines of world class quality that are a reflection of the land from which they come, the cool climate of Casablanca Valley, Chile. Cabernet Franc is the most emblematic variety for Loma Larga Vineyards, as we are the only producers of this varietal in the entire Casablanca Valley. To celebrate our 10-year anniversary of perfect vintages, we've created a grand and luxurious wine: **SAGA**. The vineyards of Loma Larga sit mainly on a northern warm slope surrounded by a natural landscape where native flora and fauna find the perfect environment to grow freely. The *Culpeo* fox, which embellishes the label of this Iconic wine, is an endangered species that has found a perfect home at our estate.

The 100% Cabernet Franc grapes are grown at our select vineyards. They are sourced from specific plots under a microclimate with maritime influence and a long growing season. The old granite soils provide the natural vigor required to ripen slowly under these special climatic conditions. Our grapes are picked by hand at the optimum time, balancing between fruit flavor, acidity and sugar levels. At the winery, the clusters are further sorted and destemmed.

Winemaking

All grapes underwent a cold soak for 5 days at 50°F with one punch down per day to keep the cap wet. Then was heated to 64°F and inoculated with yeast. The wine was fermented in closed tanks with 3 pump-overs per day and one rack and return during the first half of the fermentation.

After fermentation, the wine stays in contact with the skins (post fermentation maceration) to aid the extraction process during 10 days with one small pump-over per day. After pressing, the free run wine was transferred to small barrels for malolactic fermentation – 65% new French oak barrels and 35% second use barrels. A small portion of each batch is kept separately in order to enhance our blending options. The wine is aged in barrels for 20 months before final blending and bottling. This wine is not filtered.

2011 Cabernet Franc “SAGA”

Planted Area: 31 acres (of a total of 366 acres)

Average Yield: 3 tons/acre

Harvest: May 20, 2011

Chemical analysis

Alcohol: 14.5% Vol.

Total Acidity: 3.58 g/L

Residual Sugar: 2.69 g/L

Volatile Acidity: 0.77 g/L

pH: 3.49

