



LOMA LARGA VINEYARDS

The first cool climate vineyard of Chile - 100% D.O. Casablanca Valley

CABERNET FRANC 2012

Planted Area: 31 acres

Average Yield: 2.6 tons/acre

Harvest: May 3rd, 2012. An initial bunch selection was made in the vineyard. When the grapes were received at the winery, a further selection occurred.

Composition: 100% Cabernet Franc

Winemaking

All grapes underwent a cold soak for 5 days at 50°F with 1 punch down per day to keep the cap wet. The wine was fermented at 64°F 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 stayed in contact with the skins (post fermentation maceration) to aid the extraction process during 10 days with one small pump-over per day. The free run wine was transferred to barrels for malolactic fermentation – 60% new and 40% second use French oak barrels. A small proportion of each batch is kept separately in the tank, in order to enhance our blending options. The wines are aged in barrel for 20 months before final blending and bottling.

Chemical analysis

Alcohol: 14.5% vol.

Total Acidity: 3.7 g/L

Residual Sugar: 2.39 g/L

Volatile Acidity: 0.8 g/L

pH: 3.55

Tasting Notes

The wine has the typical very dark red color with purple hues. The aromas are a complex array of black fruit, black cherries, pepper, a hint of rosemary and lavender in the background. On the palate the wine is rich with medium fine tannins. The flavors are of dried black cherries with a subtle hint of licorice. The oak is beautifully integrated, giving structure to the wine without losing the freshness provided by the cool climate. We recommend decanting this unfiltered wine for one hour prior to serving to allow the wine to breathe and also to allow some tartrates and sediment to be deposited in the decanter. Perfect to drink now or enjoy at its peak, in 2019.

Tamara de Baeremaecker, Winemaker & Alejandra Gutierrez, Sommelier

