



# LOMA LARGA VINEYARDS

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

## MALBEC 2013

**Planted Area:** 14 acres

**Average Yield:** 2.4 tons/acre

**Harvest:** May 13<sup>th</sup>, 2013. Only perfectly ripe and clean clusters were hand-picked at the vineyard and transported to the winery. Bunches were destemmed and the grapes selected by hand before vinification.

**Composition:** 100% Malbec

### Winemaking

All grapes underwent a cold soak for 5 days at 50°F with one punch down per day to keep the cap wet. After extraction, the must was heated to 64°F to start the fermentation. The wine was fermented in stainless steel tanks with 3 to 4 punch downs per day and one rack and return at the optimal time during fermentation. After fermentation, the wine stayed in contact with the skins (post fermentation maceration) to aid the extraction process from 5 to 7 days with one pump-over per day. The malolactic fermentation took place in new French oak (80%). After 14 months spent in barrels, the wine is bottled without being filtered.

### Chemical analysis

**Alcohol:** 14% vol.

**Total Acidity:** 3.51 g/L

**Residual Sugar:** 1.94 g/L

**Volatile Acidity:** 0.46 g/L

**pH:** 3.7

### Tasting Notes

Exhibits a deep dark purple-red color leading to an expressive nose full of fresh red fruits and floral notes. On the palate, concentrated flavors of pomegranate and ripe berries are complemented by a solid acidity, balanced with sweet spices and a touch of fresh mint. Drink now or keep it in your cellar until 2021.

*Cédric Nicolle, Winemaker and Alejandra Gutiérrez, Sommelier*

