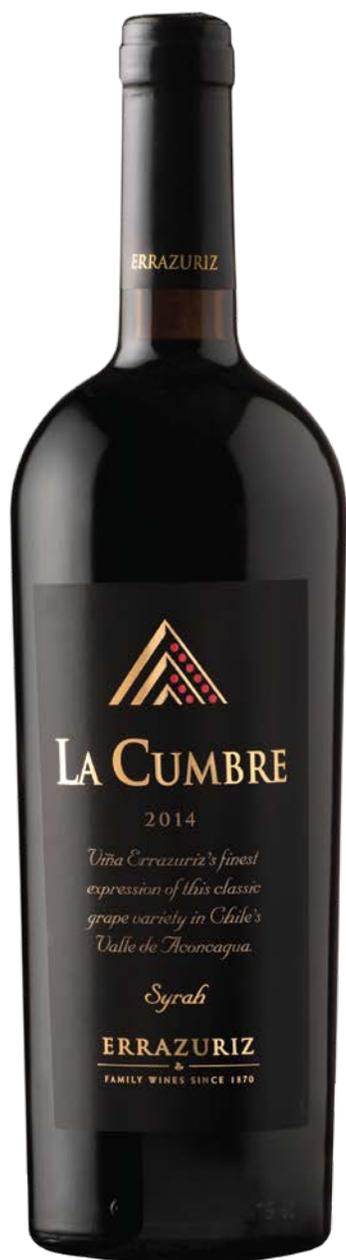




LA CUMBRE



VINTAGE:	2014
DENOMINATION OF ORIGIN:	Aconcagua Valley
COMPOSITION:	100% Syrah
ALCOHOL:	14°
PH:	3.46
TOTAL ACIDITY:	5.93 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.94 g/L
AGEING:	22 months in French oak, 50% new.

VINEYARD

The grapes for La Cumbre are sourced from the best lots of our Syrah plantings in our Max Vineyards located in the interior of the Aconcagua Valley as well from our Aconcagua Costa estate. Max vineyards own many microclimates, soils types, elevations, and exposures include high density plantings (from 5,500 to 10,000 plants per hectare), high rock component in the soils (up to 70%) assuring low vigour and excellent drainage. Our Aconcagua Costa vineyard, located just 12 kilometers from the Pacific Ocean, is a stunning property of rolling hills that produces Syrah of great aromatic intensity, loads of red fruits and high acidity that lends it plenty of freshness and nerve.



VINTAGE NOTES

A unique growing season only begin to explain the beauty of the 2014 vintage that resulted in extraordinary wines. It started as another classic growing season, yet it was marked by distinct variations in weather pattern that made it unique in a surprisingly positive way. Total heat summation was identical to historical average, however when interpreting the season in further detail, we observe the particular characteristics that allowed us to obtain unique wines.

The growing season began with some unprecedented frosts in mid-September that resulted in lower yields and predicted a difficult Spring, yet conditions changed radically in October driven by a gradual increase in temperatures. Total heat summation during spring was 6.7 % higher than historical average, which favored a healthy flowering and fruit set.

Gorgeous mild weather conditions towards the end of the growing season, along with lower yields and our constant search of fruit purity and tannin finesse provided perfect conditions for the ripening of the fruit.

VINIFICATION

Grapes for La Cumbre are hand harvested in the cool morning hours, double-sorted, destemmed, crushed and then gravity fed into stainless steel tanks. Fermentation of individual lots took place at 26° to 28°C spending between 6 and 28 days in tanks. Wines are aged in French oak for up to two years, 50% new barrels, then brought together and the final La Cumbre blend is created. The wine is then bottled and laid down for yet another year before release.

TASTING NOTES

“Deep ruby red with violet sparkles. The aromas of this wine exhibit aromas of blueberry tart, black cherry, rosemary and lavender framed by soft notes of nutmeg and vanilla. On the palate, it is seamless, with pronounced red fruits such as cherry and plum. Its voluptuous texture accompanied by sweet tannins and a refreshing acidity gives energy and nerve to this wonderful Syrah.”

—Francisco Baettig, Technical Director

