

ORIGIN: MARCHIGÜE - COLCHAGUA VALLEY

CARMENERE 85%

PETIT VERDOT 15%

The 2013 LaCruz was made with grapes from our Marchigüe property. The soils are granitic mixed with clay, which allows well-balanced and even growth and the development of deep roots, resulting in grapes of particular complexity. The weather conditions in the Marchigüe sector are influenced by the wind that enters from the coast and are exceptional for the production of red wines with tremendous character and freshness. The 2013 vintage delivered perfect balance between the evolution of the sugars and the phenolic maturity in the grapes to produce well-balanced wines with exceptional cellaring potential.



- PRODUCTION: 550 cases
- YIELDS: 6 tons / ha
- VINE AGE: planted in 2004
- HARVEST PERIOD:
Carmenere, May 12
Petit Verdot, April 25
- HARVEST TYPE: hand picked into boxes
- BARREL AGING: 18 months in French oak barrels, 50% first use
- TECHNICAL DATA
Alcohol: 14.5°
pH: 3.59
TA: 5.6 gr/lit expressed in sulfurous acid
RS: 2.5 gr/lit
Free SO2: 33 mg/lit
Total SO2: 107 mg/lit

VINIFICATION:

The different varieties were vinified separately in stainless steel tanks. The bunches were manually selected and destemmed prior to a 5-day pre-fermentation maceration at 8°C. Fermentation took place at 26°–28°C with gentle pumpovers for moderate tannin extraction, followed by a post-fermentation maceration to encourage tannin polymerization. Upon completion of the malolactic fermentation, the wine was racked to barrels where it aged under temperature-controlled conditions for 12 months in a properly equipped cellar.

TASTING NOTES:

Bright and intense ruby red in color. Sweet, fresh and fruity aromas recall berries and ripe red fruits over a complex base that with notes of licorice and subtle toasted notes. Well structured on the palate with complex velvety tannins, fresh acidity, and a sweet and silky finish.

BEST CONSUMED:

Ideal date: beginning 3 years from harvest, ideally with a minimum of one year of bottle aging.

WINEMAKER:

Johana Pereira