

# VALDIVIESO

OF CHILE

MALBEC  
11402

<b>Vintage</b>	2006			
<b>Grapes</b>	Malbec 100%			
<b>D. Origin</b>	Rapel Valley			
<b>Harvest</b>	5 <sup>th</sup> April to 17 <sup>th</sup> April			
<b>Harvest Analyses</b>	Brix 23.8°	TA 3.92g/LT	pH 3.61	
<b>Ageing</b>	9 months in stainless steel tanks with micro-oxygenation and 50% with French and American staves			
<b>Wine Analysis</b>	Alc 13.2°	TA 4.81 g/L	pH 3.55	RS 1.93 g/L

## Tasting Notes

Opulent dark ruby red colour. Intense ripe red fruits, berries, chocolate, y interesting floral notes on the aroma. Palate fresh and vibrant, filling the mouth with fresh berryfruit flavours, with nice weight in the middle, and sweet long finish.

## Viticulture

The vineyards are located in the warm Rapel Valley, alluvial soils over river borders. These are very free draining and of only moderate fertility. Plantation is 3000 plants per hectare, and the vines are spur pruned. Crops are 12.000kgs/ha. This warm site really brings out the rich berryfruit characters of Malbec.

## Winemaking

The bunches were de-stemmed, not crushed, and cold soaked for 48 hours before being inoculated with yeast. Fermentation was in stainless steel tanks and lasts between 7 to 10 days. During fermentation the fermenting juice is pumped over the skin cap three times a day. After alcoholic fermentation, there was post-fermentation maceration on skins between 7 to 14 days, before pressing. The wine went to another stainless steel tank, and underwent natural malolactic fermentation with the oak staves present. Following malolactic fermentation micro-oxygenation was initiated.

## Winemaking Comments

Our intention is to produce a wine which displays the unique characters of Chilean Malbec. When viticulture and winemaking are well synchronised, Chilean Malbec produces a very particular style. The wines are aromatically much lifted, lots of bright red berry fruits and floral notes, and the pallet has a nice refreshing character. Malbec really is one of the relatively unknown gems of the Chilean climate.

