

PEÑALOLEN 2012

Cabernet Sauvignon

VARIETALS

Cabernet Sauvignon: 85%

Cabernet Franc: 8%

Petit Verdot: 5%

Merlot: 2%

HARVEST

Season characterized by a hot and dry summer, registering high temperatures especially in the month of march, which bumps up the harvest to maintain good acidity and freshness into the wines. Wines especially apt for storage. Harvest started quite late to compare with other vintage on early April with the merlot, end of April with Cabernet Sauvignon and Cabernet Franc, to finish 10 May with Petit Verdot.

Vinification was traditional, as with all Peñalolen vintages, with a slow and long extraction.

After 32 days macerating, wines were racked to their own barrels, according to each lot's personality in order to keep the tipicity of the Maipo valley sense of place.

For the 2010 vintage Peñalolen aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from center, Troncais and Nievre.

TOTAL PRODUCTION

77.643	750 ml. bottles
750	375 ml. bottles

ANALYSIS

Alcohol: 14.3% vol.
Ph: 3.79
Total Acidity: 4.46 g/l
Residual Sugar: 3.5 g/l

TASTING NOTE

A deep and shiny ruby with purple shades announces a ripe nose made of raspberries, plums and cherries. A subtle sweet spicy note reminds nutmeg and mocha, above a wet background of herbs, graffito and ink tones.

The mouth opening is frank, precise and offers some lush and juicy texture. Then the structure appears with more authority, and shape the body with its fine and vibrant tannins until an expressive and spicy finish of ripe berries and stony notes.

AGING POTENTIAL

Drink 2012 - 2018