

AZUL 2013

VARIETALS

75% Cabernet Sauvignon
6% Cabernet Franc
16% Petit Verdot
3% Merlot

HARVEST

Following the Maipo Valley's trend, a cold spring and low temperature during the harvest period led to harvesting. However the year's condition allowed us to better maintain the fruits' vivacity and expressiveness. Above all varieties, our Cabernet Sauvignon excelled, ensuring balanced, intensively fruity and mature wines.

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 personality in order to keep the typicality and the sense of place of the Maipo Valley. For the 2013 vintage, Peñalolen aged 12 months in barrels, 20% in new, with varying degrees of medium toast. Wood mainly comes from centre, Tronçais and Nievre. Soft fining with egg whites and very light filtration finish the process.

ANALYSIS

Alcohol: 14.9% vol.
pH: 3.63
Total Acidity: 5.43 g/l
Residual Sugar: 3.57 g/l

TASTING NOTES

The 2013 dressed a deep and intense garnet and breathes bright blackberries, raspberries and blackcurrants along with smoky and stony tones, roasted walnuts. A powerful personality also ruled by vibrant notes of graphite and wet underbrush.

Still very young, the mouth first gives a lively and juicy texture, sealed by an austere elegance. Then the density increases through a strong structure of firm and tight tannins asking for patience to get full integration. The finish is also dominated by the tannic presence, claiming the same austere elegance made of spicy and mineral reliefs.

AGING POTENTIAL

Drink 2016 - 2023