

PEÑALOLEN 2010

CABERNET SAUVIGNON

VARIETALS

Cabernet Sauvignon: 85%

Cabernet Franc: 7%

Merlot: 6%

Petit Verdot: 2%

HARVEST

Season characterized by drops in temperature in comparison to the condition of the previous year. The occurrence of some spring freezes compounded by a cooler summer produces a delay ripening with a slow phenolic ripening: 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 lots 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.

Soft fining with egg whites and very light filtration finish the process.

TOTAL PRODUCTION

80.848	750 ml. bottles
5.512	375 ml. bottles
1.209	1.500 ml. bottles
30	3.000 ml. bottles

ANALYSIS

Alcohol: 14% vol.
Ph: 3.56
Total Acidity: 4.85 g/l
Residual Sugar: 3.0 g/l

TASTING NOTES

Brilliant, dense and deep ruby purple.

The expressive nose is fresh and ripe at the same time, blending fruits and spices: blackberries, blueberries and creamy cherries. Licorice and nutmegs tones come along, together with others quite more mineral and slightly aniseed, above a jammy red berries background.

The mouth is round and soft, really juicy. Tannins are velvety and perfectly wrapped by the wine texture. The balance offers then a true pleasure between freshness and voluptuousness, softness and deepness.

The finish brings back the small wild berries enhanced by oriental spices and mocha with subtle fresh herbs.

Tannins are powerfully backed in the finish, adding density and promising a great future. Here, the spicy red fruits are the today's speech but in fact just an introduction to the complexity to come.

AGING POTENTIAL

Drink 2012 - 2018