

# PEÑALOLEN 2013

Cabernet Sauvignon

## VARIETALS

Cabernet Sauvignon: 85%

Cabernet Franc: 6%

Petit Verdot: 5%

Merlot: 4%

## HARVEST

Following the Maipo Valley's trend, a cold spring and low temperatures during the harvest period led to harvesting 10 to 15 days later than normal. The year's conditions however allowed us to better maintain the fruits' vivacity and expressiveness. Above all varieties, our Cabernet Sauvignon excelled, ensuring balanced, intensely fruity, 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 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.

## TOTAL PRODUCTION

81.433 750 ml. bottles

## ANALYSIS

Alcohol: 14.1% vol.

Ph: 3.57

Total Acidity: 5.26 g/l

Residual Sugar: 3.82 g/l

## TASTING NOTE

Deep and brilliant ruby with purple shades.

Typically minty and slightly balsamic, the expressive nose gives a fresh fruit made of wild strawberries, red and black currants with herbal notes. Everything is surrounded by graphite and stony notes, soft spices coming from the barrels and touches of smoky brown tobacco.

The mouth provides a good volume from the beginning, with a lot of roundness and a great balance between structure and texture. Globally fresh, the palate is armed by fine and tight tannins, very lively until a finish where the ripe wild fruits and sweet spices contrast with the more austere graphite tones

## AGING POTENTIAL

Drink 2015 - 2021