

#### 2018

## Vintage Notes

The vintage 2018 in Chile was magnificent, one of the best of the decade, recognized for its exceptional quality, balance and complexity.

The vintage was rainier than average with 300 mm in Puente Alto between May and October 2017, compared to the historical average of 281 mm. During the same winter period, the temperatures were lower than usual, resulting in bud break occurring a few days later than average.

The temperatures increased significantly in November, reaching higher levels in December than in four previous years. The heat increased the growth and the vigor of the vines, initiating important precision work in the vineyard.

The veraison started later than average on the 3rd week of January, but was incredibly fast and homogeneous. Although the initial stages were hinting at a late harvest, picking started on March 26th for the Merlot and on April 2nd for the Cabernet Sauvignon, one week earlier than usual.

Benefiting from the progressive decrease of temperature to maintain a great balance between freshness and ripeness, the grapes were picked over a long period of 9 weeks, until the last Carménère was brought in on May 24th.

Vintage 2018 resulted in the perfect combination between a generous harvest and a tremendously high level of quality on all our Bordeaux varieties.



## Tasting Notes

Attractive dark ruby color, deep and opaque. The nose is pure, focused and layered, revealing delicate and clean aromas of blackberries, ripe cassis, currants and violet, associated with fine notes of tobacco, cedar and coffee bean. The mouth shows outstanding amplitude and balance, luscious texture, bright acidity, broad structure and persistence. The tannins are well refined, smooth and silky, enhancing the fresh and juicy character of the year. Precise and polished, the wine combines harmonious elegance, richness, ripeness and freshness in an exceptional and superb vintage.

# Assemblage

Cabernet Sauvignon: 72 %
Carménère: 19 %
Cabernet Franc: 6 %
Petit Verdot: 3 %

Barrel Aging: 18 Months, New French Oak.

#### NOTES

