



ENCLAVE CABERNET SAUVIGNON 2010



Denomination of origin

Pirque, Maipo Alto.

Vineyards

The grapes come mainly from two plots of Cabernet Sauvignon in Pirque, one at almost 1,000 metres above sea level in San Juan de Pirque and the other at an altitude of 750 metres in the El Principal area of Pirque.

Blend

Cabernet Sauvignon 86% • Petit Verdot 7% • Carménère 5% • Cabernet Franc 2%

Production

10.200 bottles.

HARVESTING AND WINEMAKING PROCESS

Vintage

Alto Maipo is characterized by moderate temperatures and this can be described as a cool temperature vintage. As a result, the wine achieves good balance between the fruit and the tannins and has a moderate level of alcohol.

Harvest

Each variety was harvested at a different time. The grapes were hand-harvested into 12-kilo bins and then transported to the winery, where they were manually selected. Some of the Cabernet Sauvignon grapes were harvested in the first week of April and the rest during the third week of April. The Petit Verdot were harvested in the last week of April, while the Carménère grapes were picked in the second week of May. The Cabernet Franc grapes were harvested in the second week of April.

Fermentation

The grapes underwent a classic fermentation. First they were macerated for 3 to 4 days at 8°C. Then the temperature was allowed to increase gradually and, when it reached 20°C, the mixture began to ferment. The fermentation took 6 to 8 days at temperatures of between 22°C and 28°C. This was followed by a post-fermentative maceration with the skins for 3 to 5 weeks. The wine was tasted daily to evaluate the behaviour of the flavours and tannins and decide how long to leave the wine in contact with the skins before racking. It was then decanted into oak barrels for the malolactic fermentation. This process is very important as the barrels enable a micro oxygenation to take place, ensuring that the malolactic fermentation occurs slowly and the wine integrates the wood well.

Ageing

This wine was aged in 225-litre extra-fine grain French barrels for 18 months. 50% of them were new and the rest were a year old. It was then bottle-aged for 12 months.

Wine analysis

Alcohol: 14° | PH: 3,41 | TA (Tartaric Acid.): 5,8 g/L



SOILS

Cabernet Sauvignon from San Juan de Pirque

This vineyard is located on terrace 3 in Maipo at 1,000 metres above sea level and the soils are colluvial and alluvial in origin (mixture of soils formed by the river Maipo and by the Andes mountains). They are 1.5 to 2 metres in depth, sandy clay in texture and have medium fertility and good drainage.

Cabernet Sauvignon from El Principal de Pirque

Located at an altitude of 750 metres, the soils here are colluvial and alluvial in origin, having been formed by two water courses and rockslides from volcanic mountains. They are 1 to 2 metres deep and have two different textures:

- A) Loamy clay, over a metre in depth with average fertility and good drainage.
- B) Sandy loam, up to a metre in depth, with poor fertility and small irregular stones

Petit Verdot

These vines are planted on a gentle slope in a 1.5-metre layer of sandy clay soil.

Carménère

The Carménère vines are situated in a 2-metre layer of stony soil of colluvial origin with clay.

Cabernet Franc

These vines are rooted in sandy clay soil with stones further down.

WINEMAKERS' COMMENTS (JONH DUVAL AND FELIPE TOSSO)

Enclave is deep, dark red in colour. The nose reveals red fruit such as plums and cherries, a touch of cassis, white pepper, damp earth and a hint of black fruit. It has very interesting aromatic complexity. In the mouth, this is a concentrated and well-structured wine with firm yet silky smooth tannins. Persistent in the finish. This blend has layers of flavours. The firm tannins of Cabernet Sauvignon and Petit Verdot intermingle with the softness and complexity of Carménère and the elegance of Cabernet Franc. Its blend means that enclave can be cellared for 10 to 15 years.