



LOMA LARGA VINEYARDS

The first cool climate vineyard of Chile - 100% D.O Casablanca Valley

CABERNET FRANC 2007



Planted area – Superficie plantada: 12,5 ha (of a total of 148 ha)

Average Yield – Rendimiento promedio: 6,5tons/ha

Harvest - Vendimia: May 14th to May 30th - entre el 14 y el 30 de mayo.

An initial bunch selection was made in the vineyard. When the grapes were received in the winery a further bunch selection and then a berry selection was made. The grapes were destemmed and gently crushed.

Cosecha a mano de los racimos preseleccionados en el viñedo, en cestas de 10 kg, durante las primeras horas del día. Una vez en bodega se realiza una segunda selección, dejando sólo uvas en perfectas condiciones. Los racimos son despallados y las uvas suavemente prensadas.

Composition: 100% Cabernet Franc - Clone Americano (2001)

Winemaking - Vinificación

All grapes underwent a cold soak for 5 days at 10°C with 1 pumping over per day to keep the cap wet. Then the must was heated to 18°C and inoculated.

The wine was fermented in closed tanks with 3 pumping-over per day and two rack and returns during the first half of the fermentation. Once fermentation was complete, post maceration was held for 10 days with one punch down a day. After pressing, the free run wine was transferred to barrels to make the malolactic fermentation – 60% new barrels of French oak and 40% second use barrels.

A small proportion of each batch has been kept separately in tank in order to enhance our blending options.

The wines were in barrel for 14 months before final blending and bottling.

Maceración pre-fermentativa en frío durante 5 días a 10°C. Fermentación en tanques cerrados con 3 remontajes al día y 1 delestaje durante la primera mitad del periodo de fermentación. Maceración post-fermentativa: 10 días. Fermentación maloláctica en barricas de roble francés para algunos lotes: 60% nueva y 40% segundo uso.

Crianza en barricas francesas durante 14 meses. El vino no ha sido filtrado.

Chemical analysis - Análisis Químico

Alcohol – Grado alcohólico: 14,5% vol.

Total Acidity – Acidez total: 3,79 g/L

Volatile Acidity – Acidez volátil: 0.63 g/L

Residual Sugar – Azúcar residual: 2,10 g/L

pH: 3.44

Tasting Notes

A deep dark ink color, with violet and carmine hints.

The nose is very intense, flowery and juicy, with straight notes of rose petals and liquorice, which is complemented with an underlying toasted oak aroma. The mouth is ample, starting with flavors of rich dark fruit and liquorice; these are followed up by some spicy notes.

The minerality and tannin structure of the wine ensures for a long complex finish which brings soft notes of yellow peach, mango and mocha. Drink now or enjoy at its peak, in 2013.

Intenso color púrpura-tinta oscura. La nariz es muy intensa, floral y jugosa, con notas de pétalos de rosa y regaliz, que se complementan con el tostado aportado por la madera. La boca es amplia: empieza con sabores de fruta y regaliz rico y sigue con algunas notas especiadas. La mineralidad y la estructura de taninos del vino garantizan un final largo y complejo que trae suaves notas de durazno amarillo, mango y mocha. Beber ahora o disfrutar en su momento óptimo en 2013.

Cédric Nicolle, Winemaker



Wine&Spirits 2011 – 91 pts
Decanter World Wine Awards 2010 (UK)
Trophy Best Red Bordeaux Variety over
£10 and Gold Medal
Descorchados 2009 (Chile)
93 pts - Best Cabernet Franc
Robert Parker's Ratings for Wine Advocate
2009 – 90 pts