

## ORIGIN

The vineyards are located on a second terrace of the River Maipo with thin, stony, well-drained alluvial soil. Because of its origin and characteristics, the soil is nutrient-poor, making it ideal for growing grapes for high-end wines, as it restricts the vines' vigour and controls yields. As a result, the grapes have highly concentrated phenols and anthocyanins, which are perfect for producing quality wines.

## CLONE

Clones 338, 337 and 169, and massal selection.

## YIELD PER HECTARE

10 tons/ha.

## MAIPO VALLEY



# 1865

*Selected Vineyards*

1865 is a global brand of Viña San Pedro that honours the year the winery was founded. Our philosophy is to use enological experimentation to create wines from the best places of origin that enable the perfect expression of each variety.

## CLIMATE

The Maipo Valley experienced a winter with low rainfall. The climatic conditions for grape ripening between stages of veraison and harvest were very good. For this reason, we obtained healthy grapes and excellent ripeness upon harvesting. In January and February 2019, high temperatures were recorded, but only for short periods which minimized the effects of heat peaks.

## SOIL

The vineyards are located on a second terrace of the River Maipo with thin, stony, well-drained alluvial soil. Its origin and characteristics mean the soil is nutrient-poor, making it ideal for growing grapes for high-end wines, as it restricts the vines' vigour and controls yields. As a result, the grapes have highly concentrated phenols and anthocyanins, which are perfect for producing quality wines.

## WINEMAKING PROCESS

Once the grapes arrived at the winery, a cold maceration took place for 5 days to extract the maximum quantity of aromas and flavours. Then the alcoholic fermentation took place with selected yeasts at controlled temperatures of between 28°C and 29°C. Three very gentle pump-overs were carried out each day to keep the skins with the juice and enable a slow, delicate extraction. Next came a post-fermentative maceration with the wine spending a total of 25-30 days in the vat in order to extract the right amount of tannins. Finally, the wine underwent malolactic fermentation and 12 months' ageing in 300-litre French oak barrels (20% new and the rest used).

## TASTING NOTES

**Appearance:** Ruby with violet hues.

**Nose:** the nose is predominated by red fruit, like raspberries and cherries, and berries, such as blueberries. There are also spicy notes from the time spent in barrels, which add complexity to this wine.

**Palate:** balanced, with good body and medium structure. The tannins are smooth, leading to a pleasant, elegant and prolonged finish.

**Serving temperature:** 15°C-18°C.



## ANALYSIS

Alcohol: 14% TA: 5.59 g/Lt pH: 3.54 RS: 3.28 g/Lt



20  
19

100% CABERNET SAUVIGNON