

1865

SELECTED VINEYARDS

1865 wasn't just any year. It's the year that San Pedro Winery was founded. We proudly present you "Selected Vineyards", an exceptional wine range that showcases the best possible combination between variety and vineyard.



MALBEC 2020

ORIGIN

Uco Valley.

SELECTION

Masal selection.

ALTITUDE

1.100 masl.

CLIMATE

During the beginning of the vegetative cycle of the 2019-2020 vintage, late-season frost impacted the future yields of the vines, without us being aware of the problem. As the season progressed, the maximum temperatures, which were higher than the historical average, caused the grape-ripening in terms of sugar accumulation to be earlier than normal. The primary consequence of this was different phenolic ripening curves for the sugars and aroma synthesis. So, when it was time to decide the harvest date, the degrees Brix was the first element to be considered. Additionally, in the cellar we had to handle the grapes in a certain way in order to not extract "green" polyphenols from the fruit. Added to this was the low availability of water, needed to satisfy the vines' moisture requirements, resulting in lower yields due to smaller-sized berries. Finally, the season was also affected by the very narrow window for harvesting.

SOIL

This wine comes from two areas within the vineyard. The first has a sandy-loam texture with limestone sediments. 70% of the gravel is covered with calcium carbonate at

different depths, which lends the soils and the wines great heterogeneity. In another area, the soils are heavier and deeper with 60% stones of different sizes at a depth of 120cm.

WINEMAKING PROCESS

The alcoholic fermentation took place in concrete tanks with selected yeasts at a temperature of between 26°C and 27°C and lasted 10 days. Initially, three pump-overs took place each day to keep the skins in contact with the juice and enable a slow, delicate extraction. Then, as the alcoholic fermentation progressed, the number and frequency of pump-overs was reduced, in accordance with daily tastings. The total time in the tank was 21 days. Finally, the wine was aged for 12 months. 10% was aged in new untoasted French oak foudres and the rest in 225-litre French oak barrels (80% second-use and 10% first-use).

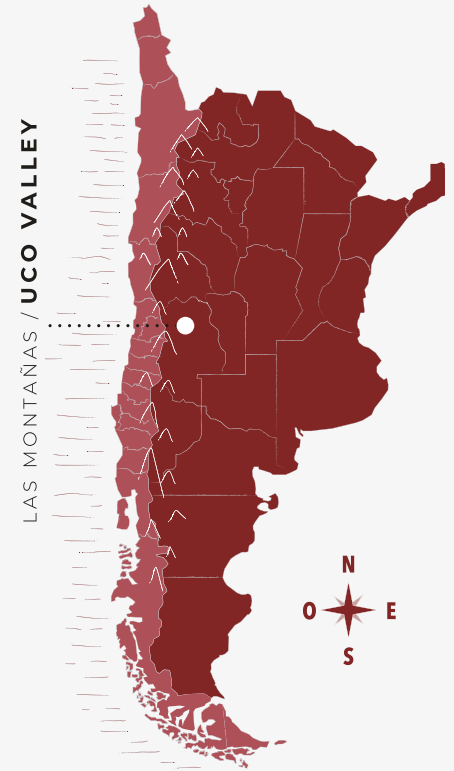
TASTING NOTES

Appearance: deep ruby colour.

Nose: upfront red fruit aromas, accompanied by black fruit, like blackberries and a subtle floral hint. There are also harmonious notes from the oak-ageing.

Palate: the entry is smooth, juicy and well-balanced with silky tannins. A very long finish. **Serving temperature:** 16-18°C.

CHILE | ARGENTINA



CHEMICAL ANALYSIS

Alcohol: 14%

TA: 5.7 g/L

pH: 3.5

RS: 2.5 g/L

