



· SEVENTY YEAR ·

OLD VINES

2018

100% Cabernet Sauvignon - Molina, Lontué Valley.



ORIGIN

Loam with a sandy-loam subsoil. The vines are vertically trained but do not need irrigating, as their roots, which are over 70 years old, have delved sufficiently deep that they can keep the vines supplied with water. This enables the vine to maintain a natural balance, which is highly favourable to the production of high-quality grapes.

MOLINA, LONTUÉ VALLEY.



STORYTELLING

This 1865 Selected Collection wine comes from our historic Molina vineyard, one of the few in Chile that produces wine with vines of over 70 years old. Respecting the intuition of this traditional Chilean winemaking region, this is a Cabernet Sauvignon aged 18 months in old French oak barrels. Made honestly, simply, and without pretension, Old Vines presents distinctive nuances, aromas and great aging potential, standing out proudly amongst our selected collection of Chile's finest winemaking styles.

CLONE: **Massal.**

YIELD PER HECTARE: **6 tons/ha.**

SOIL:

Loam with a sandy-loam subsoil. The vines are vertically trained but do not need irrigating, as their roots, which are over 70 years old, have delved sufficiently deep that they can keep the vines supplied with water. This enables the vine to maintain a natural balance, which is highly favourable to the production of high-quality grapes.

CLIMATE:

The 2018 harvest was considered almost flawless, there were no problems related to rain, wildfires, hailstorms or frost during spring. Regarding Lontué Valley, part of the Large Curicó Valley, on this 2018 vintage we had also one of the most balanced and slow ripening seasons. After 5 to 6 years of nice and even vintages with relatively "warm" and "cold" years but with no faults, we had 2016 with some similarities (cold) but Rainy, then a very hot 2017 and then 2018 which is considered over all a vintage with a lot of ageing potential for wines with nice colour and a great natural acidity.

WINEMAKING

The grapes were hand-harvested and selected. After being destemmed and put into the vats, the grapes underwent a cold pre-fermentative maceration (8°C-10°C) for 5 days. Then the alcoholic fermentation took place with selected yeasts at controlled temperatures of between 26°C and 28°C. Every day, 3 brief pump-overs were carried out to keep the cap moist and ensure gentle extraction. Once the alcoholic fermentation was complete, the wine underwent a post-fermentative maceration for around a week in order to enhance the fruit concentration and colour extraction. Finally, the wine was aged in used French oak barrels and foudres of 3,000-5,000 litres for 18 months, followed by a year of bottle ageing.

TASTING NOTES

Appearance: cherry-red with violet hues.

Nose: upfront aromas of fresh red fruit that are well integrated with spicy notes like black pepper, accompanied by hints of coffee and mocha contributed by the ageing process in used French oak barrels and foudres.

Palate: this is a fresh wine with medium structure and pronounced acidity that leads to a smooth and elegant finish.

SERVING TEMPERATURE: 18 °C.



1865 SELECTED COLLECTION

ANALYSIS

Alcohol: 14%

pH: 3.62

RS: 3.1 g/L

TA: 5.54 g/L (C4H6O6)

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SAUVIGNON

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