



· SEVENTY YEAR ·

OLD VINES

2019

100% Cabernet Sauvignon - Molina, Valle de Lontué.



ORIGIN

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.

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.

CLON: massal.

YIELD PER HECTARE: 6 tons/ha.

CLIMATE:

There was little rainfall during the 2019 season in the Lontué Valley; 40% less than in the previous year. During spring, the average temperatures were low, delaying the phenological stages. Then, in January and February, the temperatures increased considerably, reaching peaks of up to 39°C and causing the grapes to ripen early. The relative humidity was low and free from rain during the harvest period, making for very healthy grapes.

WINEMAKING PROCESS:

The grapes were hand-harvested and selected. After being destemmed and put into the vats, the grapes underwent a cold prefermentative maceration (8°C-10°C) for 5

days. Then the alcoholic fermentation took place with selected yeasts at controlled temperatures of between 25°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:** the nose abounds in fresh red fruit aromas that are well integrated with spicier notes like cassis and black pepper, accompanied by hints of coffee and mocha contributed by the time spent ageing in used French oak barrels and foudres.

**Palate:** this is a well-balanced, rounded wine with medium structure and a long, smooth and elegant finish.

SERVICE TEMPERATURE: 18 °C.

ANALYSIS

Alcohol: 14.5%    pH: 3.56    AR: 2.3 g/L    AT: 5.47 g/L

MOLINA, LONTUÉ VALLEY



1865 SELECTED COLLECTION



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CABERNET  
SAUVIGNON

IN PET  
1865