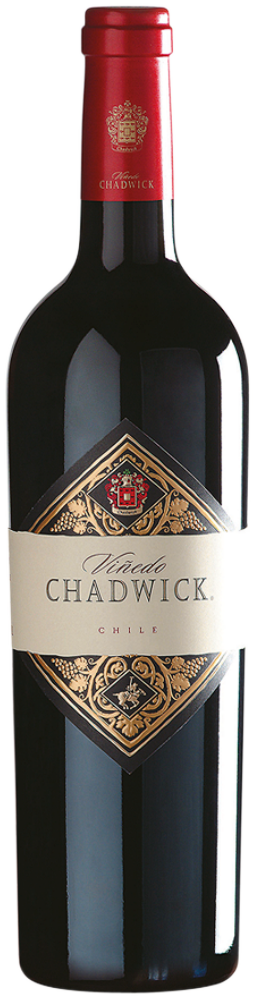
Viñedo Chadwick 2010 1 x Jeroboam (3 litres ~ 4 bottles) 1x300cl



Grapes
97% Cabernet Sauvignon
3% Merlot

Region/Appellation
Maipo Valley

Alcohol by volume
14.50%

Residual Sugar
2.5 g/l

pH
3.51

Total Acidity
5.58 g/l

Drinking Window
2024 - 2041

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
29/03/2024

Winemaker Notes

Deep violet-ruby-red colour with an intense, complex nose that recalls red fruits such as raspberries and cherries with a light floral note intermingled with cassis and tobacco. The fruit character is confirmed and heightened on the palate by its excellent acidity. The result is a very fresh wine that is ample and juicy with good volume and elegant tannins that lend excellent structure complemented by a light touch of cedar, chocolate, and sweet spices. A wine with tremendous cellaring potential.

Vineyard

Viñedo Chadwick is located in Puente Alto, at the foot of the Andes Mountains on the north bank of the Maipo River in the south-eastern sector of Santiago. The property's 15 hectares are in the Alto Maipo area, considered one of the Maipo Valley's best terroirs, especially for producing Bordeaux red varieties of exceptional quality. The vineyard elevation and the cool morning breezes from the Andes and the moderate daytime temperatures allow the grapes to reach the perfect state of ripeness without losing any of its bright, fresh acidity. The broad variation between daytime and night-time temperatures is one of the factors that lead to intense colour in the wines from this area. The moderately fertile soils of alluvial origin with rocky subsoil have excellent drainage, which allows for an ideal balance between plant growth and fruit yield.

Winemaking

The grapes were hand picked into 12-kg boxes during the morning hours to avoid exposing the grapes to high temperatures. The ripening process was monitored through aerial photographs and allowed us to differentiate the harvest into homogenous lots. Upon reaching the cellar, the grapes were carefully inspected to eliminate any extraneous plant matter or imperfect grapes that could alter the quality of the must. Fermentation then took place in small stainless steel tanks with a higher proportion of skins to must at temperatures that fluctuated between 26 and 30C (79-86F) with three pump overs of 50-100% of the tank volume, depending on the degree of extraction desired. To maximize the amount of aromas and colour obtained, the total maceration time ranged from 9 to 28 days at 24-27C (75-81F) in accordance with the development of each lot. The wine was racked to new French oak barrels and aged for 22 months. Malolactic fermentation took place in the barrels to help the integration with the oak. Fining and stabilization took place naturally during the barrel aging.

Vintage

Throughout the winter the vineyard displayed temperatures that were lower than the historic average. The mean temperature in January was 19.1° C/66° F(2.3% less than the historic average). Despite the fact that budbreak occurred 11 days earlier than it did the preceding season, the remaining phenological stages were 3-10 days late, due to the lower temperatures. Harvesting began 11 days later than the in the preceding season. As a result of these seasonal conditions the total heat summation was 1,387DD, 81 days less than last season. The lower temperatures also reduced yields, which allowed the grapes to ripen fully - despite the cold weather - and reach harvest in very good condition. The red wines obtained this year especially

Viñedo CHADWICK

Cabernet Sauvignon and Merlot, are very elegant, with good colour and aromatic intensity.

Food match

Grilled and Roasted Red Meats

A truly special bottle demands a truly special meal, when the occasion is just right.

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