

Viñedo Chadwick 2012 3x75cl

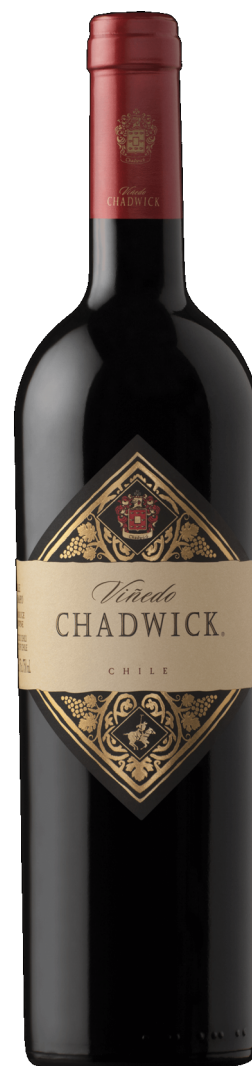
Vineyard

The vineyard for Viñedo Chadwick is located in Puente Alto, the southeast sector of Santiago, at the foot of the Andes Mountains and placed along the north bank of the Maipo River. The 15 hectares property is situated at an altitude of 650 m in the area of Alto Maipo, a place for red Bordeaux varieties of exceptional quality.

Winemaking

Grapes were handpicked in the morning and transported in small 15-kg boxes. We followed the progress of ripeness through aerial pictures, which allowed us to identify homogeneous lots and differentiate harvest moments according to each case. On arrival at the winery, the grapes were carefully inspected on a double selection board to remove vegetal remains and damaged berries to ensure the quality of the wine. Fermentation took place between 23 and 28°C in small-volume stainless steel tanks and concrete tanks. Depending on the desired level of extraction, the wine underwent up to three daily pump overs. To enhance its aromas and colours, the maceration time was of 18 to 30 days, depending on the individual development of each lot. 80% of the wine was moved to new French oak barrels and the remaining 20% to Stockinger foudres, where it underwent malolactic fermentation and was kept for 22 months. Clarification and stabilization occurred in a natural way during this period.

Food match



Grapes

100% Cabernet
Sauvignon

Region/Appellation

Maipo Valley

Alcohol by volume

14%

Residual Sugar

2.92 g/l

pH

3.43

Total Acidity

5.72 g/l

Drinking Window

2025 - 2030+

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

19/01/2026