Grapes
100% Cabernet
Sauvignon

Region/Appellation
Maipo Valley

Alcohol by volume
14%

Residual Sugar
2.38 g/l

pH
3.52

Total Acidity
5.94 g/l

Drinking Window
2025 - 2037

Tasting Guide

A B C D E
Light   Medium   Full

Tasting note printed
02/01/2026

Viñedo Chadwick 2014 3x75cl

Winemaker Notes

In this season we find vivid aromas, round tannins and a delicate balance between structure and freshness. On the nose, this seductive wine entices with generous aromas of blueberry and dark cherry, liquorice and a touch of bitter chocolate. On the palate, this unique Cabernet Sauvignon is vibrant and fresh, its mouth-filling texture is perfectly balanced with bright acidity and beautiful black fruit, followed by an incredible persistent finish. Its fine-grained tannins and depth ensure that this elegant wine will age beautifully for many years to come.

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.
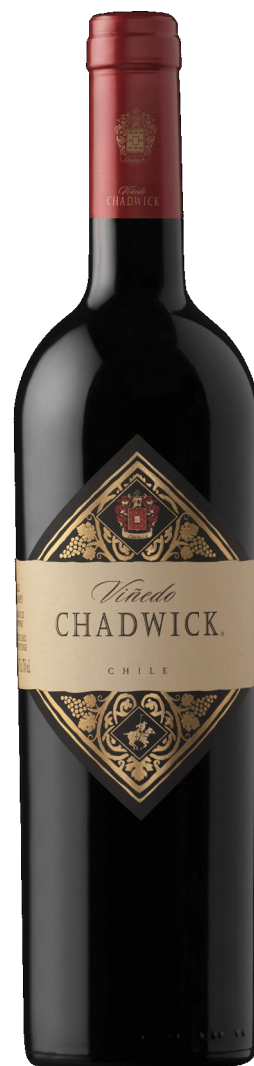
Winemaking

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 24 and 28‰ C in small-volume stainless steel tanks to help increase the percentage of contact between the skins and the juice. 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. The wine was racked to French oak barrels (75% new), where it underwent malolactic fermentation and was kept for 22 months. Clarification and stabilization occurred in a natural way during this period.

Vintage

The 2013-2014 growing season was moderately warm, with low yields and lower than average rainfall in the winter months followed by a dry spring. Budbreak was delayed due to a cold spell in mid-September. Cool growing conditions had the beneficial effect of the extended hand time and slow ripening of the grapes enabling them to preserve fresh character, aromatic intensity and beautiful mineral notes.

Food match

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