

Grapes
100% Cabernet
Sauvignon

Region/Appellation
Maipo Valley

Alcohol by volume
13.5%

Residual Sugar
2.46 g/l

pH
3.5

Total Acidity
5.99 g/l

Drinking Window
2025 - 2036

Tasting Guide

Light Medium Full

Tasting note printed
19/01/2026

Viñedo Chadwick 2015 3x75cl

Winemaker Notes

Deep, bright ruby colour. Fresh red fruits followed by soft notes of liquorice and gooseberries, and some herbal tones, with nuances of cedar, cigar box and cloves. Full-bodied, the wine offers the same rich fresh fruit impressions in the palate accompanied by soft herbal notes, leather bean, tobacco, liquorice and bitter chocolate. The mouth feel is elegant and round, with highly structured but finely polished tannins.

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

The grapes were handpicked in the morning and transported in small 15-kg boxes to the winery. To ensure the quality of the wine, the grapes were carefully inspected on a double selection table, removing all vegetal remains and defective berries. 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 23 to 40 days, depending on the individual development of each lot. The wine was racked to French oak barrels, 73% of them new, and also to Stockinger foudres (15%), where it underwent malolactic fermentation and was kept for 22 months.

Vintage

2015 was an ideal growing season for Viñedo Chadwick, perhaps the most elegant and refined vintage so far, producing a wine of the greatest purity. The bud break of the vines began in September 29th. The subsequent warm weather meant ideal conditions during veraison and a nice onset of ripening began. The early and precise block-by-block picking provided us an average of 130 hangtime days, resulting in a wine with optimal ripeness while preserving freshness, exceptional intensity, depth and elegance. In all, spring reached a heat summation that was 7% higher than historical averages, favouring a healthy flowering and fruit set, and ensuring small, concentrated berries.

Food match

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

