

1865

PRELUSION

D.O Valle del Maipo Andes



2019

Cabernet Sauvignon 72%

Cabernet Franc 18%

Merlot 10%

Our deep roots pulled us where our yearnings first sprouted to create an iconic and elegant red blend grown in the famed nutrient-poor soil of the Maipo Valley. 1865 Prelusion reveals the starting point of our 1865 winemaking journey.

CLIMATE

The climate conditions between veraison and harvest were very good for grape ripening and so the grapes were very healthy and ripe when they were picked. While high temperatures were recorded during January and February, they only lasted for short periods and the effect of these heat spikes was minimal. All the varieties were harvested around the same time as usual and the relationship between the alcohol, acidity and tannins in the wines was very good and they were well-balanced with good concentration.

WINEMAKING

Once the grapes arrived at the winery, a manual fruit selection took place and then they were destemmed. They were protected at all times with dry ice to avoid oxidation and the loss of aromas. In the vat, a pre-fermentative maceration took place for 5 days at 8 °C–10 °C to extract colour and aromas. Then the alcoholic fermentation took place with selected yeasts at controlled temperatures of between 26 °C and 27 °C. During the fermentation, three pump-overs were carried out each day, defined by tasting, to achieve a gentle and balanced extraction of aromas, tannins and anthocyanins.

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.

Once the desired balance was achieved, the wine was racked into French oak barrels, 50% new and the rest second-and third-use, to undergo malolactic fermentation and 20 months' ageing. After the ageing, the separate components were tasted in order to prepare the final blend. Then the wine was kept in a tank for 4 months before bottling.

TASTING NOTES

Appearance: deep cherry red of medium to high intensity.

Nose: a ripe red fruit profile with notes of cassis that are complemented by spicy hints from the Cabernet Sauvignon. There are also aromas of tobacco and liquorice from the oak-ageing.

Palate: great volume and structure with rounded tannins. Smooth mouthfeel, good acidity and a long and balanced finish.

Chemical analysis:

Alcohol: 14,5% | pH: 3,56 | TA: 5,47 g/L | RS: 2,9 g/L