

DOUBLE BARREL 2019

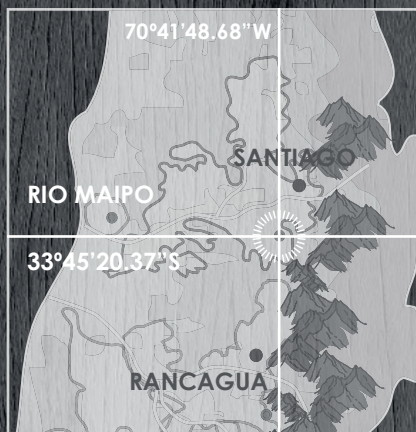
100% CABERNET SAUVIGNON.

ORIGIN

SOIL

The vineyards are located on a second terrace of the River Maipo with thin, stony, well-drained alluvial soil. Because of its origin and characteristics, the soil is nutrient-poor, making it ideal for growing grapes for high-end wines, as it restricts the vines' vigour and controls yields. As a result, the grapes have highly concentrated phenols and anthocyanins, which are perfect for producing quality wines.

MAIPO VALLEY, CHILE



STORYTELLING:

This 1865 Selected Collection is the result of a collaboration between the winemaker and the master pisco distiller, aged in French oak for 12 months, before aging an additional 6 months in pisco barrels that traveled from the Pisco Mistral (R) Distillery in Elqui Valley to San Pedro's 1865 wine cellar. Teamwork and experimentation found that 1865's Cabernet Sauvignon, from the Maipo Valley, was the perfect variety to complement the bold flavors imparted from the Pisco Mistral (R) barrel. The result is a trailblazing double barrel-aged wine that celebrates the best of Chilean viticulture, creating one daringly exquisite Cabernet Sauvignon.

CLONE:

Clones 169, 341, 338, 337 and 46C.

CLIMATE:

The 2019 vintage ripened quite early. Once the threat posed by the El Niño phenomenon had dissipated, we could say that this was a warm vintage. The winter of the 2018-2019 season was quite dry throughout the Central Valley. The rest of the season was "normal" to warm and early-ripening. Following the high temperatures of summer, the reds were able to ripen at least 10-15 days earlier without any problems with pests, diseases, rain etc. In January and February 2019, high temperatures were recorded, but only for short periods which minimized the effects of heat peaks.

WINEMAKING PROCESS:

Once the grapes arrived at the winery, a cold maceration took place for 5 days to extract the maximum quantity of aromas and flavours. Then the alcoholic fermentation occurred with selected yeasts at controlled temperatures of between 25°C and 28°C. Three pump-overs were carried out each day to keep the skins with the must and enable a slow, delicate extraction. Next came a post-fermentative maceration with the wine spending a total of 20-25 days in the vat in order to extract the right amount of tannins. The wine underwent malolactic fermentation and 12 months' ageing in barrels French oak. After the wine was blended, it was matured in pisco barrels for 6 months.

TASTING NOTES:

Appearance: cherry-red with violet hues.
Nose: upfront aromas of ripe and jammy red fruit, accompanied by floral notes and hints of wax and honey, complemented by notes from the double barrel-ageing process.

Palate: this is a full-bodied, well-structured wine with smooth tannins that lead to a long and pleasant finish.

SERVING TEMPERATURE:

16°C - 18°C

ANALYSIS: Alcohol: 14.5% pH: 3.48 AR: 3.03 g/L AT: 5.68 g/L

