

# ENCLAVE CABERNET SAUVIGNON 2011



VENTISQUERO  
*Challenging Spirit*



enclave



## *Origin Denomination*

Pirque, Maipo Alto.

## *Varieties*

Cabernet Sauvignon 87% · Petit Verdot 6% · Carmenere 5% · Cabernet Franc 3%

## *D.O.*

Pirque, Maipo Alto.

## *Soils*

**Cabernet Sauvignon from San Juan de Pirque.** This vineyard is located on terrace 3 in Maipo at 1,000 metres above sea level and the soils are colluvial and alluvial in origin (mixture of soils formed by the River Maipo and by the Andes mountains). They are 1.5 to 2 metres in depth, sandy clay in texture and have medium fertility and good drainage. **Cabernet Sauvignon from El Principal de Pirque.** Located at an altitude of 750 metres, these soils are colluvial and alluvial in origin, having been formed by two water courses and rockslides from volcanic mountains. They are 1 to 2 metres deep. There are two layers of texture: Loamy clay, at a depth of over one metre with average fertility and good drainage. Sandy loam, up to a metre in depth, with poor fertility and small irregular stones. **Petit Verdot.** These vines are planted on a gentle slope with a 1.5-metre layer of sandy clay soil. **Carmenere.** The Carménère vines are situated in a 2-metre layer of stony soil of colluvial origin with clay. **Cabernet Franc.** Sandy clay soil with stones further down.

## *Harvest*

The grapes were hand-harvested into 12-kilo bins and then transported to the winery, where they were manually selected. Some of the Cabernet Sauvignon grapes were harvested in the first week of April and the rest during the third week of April. The Petit Verdot was harvested in the last week of April, while the Carménère grapes were picked in the second week of May. The Cabernet Franc grapes were harvested in the second week of April.

## WINEMAKING

### *Vintage*

This 2011 vintage is a blend of Cabernet Sauvignon, Petit Verdot, Carménère and Cabernet Franc. It was a cool season with fresh and sunny days and very cold nights, meant that the grapes ripened very slow and we harvest 2 weeks later, an exceptional vintage. The result is a wine with a lot of tension, complexity and elegant.

### *Fermentation*

The grapes underwent a classic fermentation. First they were macerated for 3 to 4 days at 8°C. Then the temperature was allowed to increase gradually until it reached 20° when the mixture began to ferment. The fermentation took 6 to 8 days at temperatures of between 22°C and 28°C. This was followed by a post-fermentative maceration with the skins for 3 to 5 weeks. The wine was tasted daily to evaluate the behaviour of the flavours and tannins and decide how long to leave the wine in contact with the skins before racking. It was then put into barrels for the malolactic fermentation. This process is very important as the barrels enable a micro oxygenation to take place, ensuring that the malolactic fermentation occurs slowly and the wine integrates the wood well.

### *Ageing*

This wine was aged in 225-litre extra-fine grain French barrels for 18 months. Half of the barrels were new and the rest were a year old. It was then bottle-aged for 12 months.

### *Technical Data*

Alc/Vol: 13.8% GL

pH: 3.38

Acidity: 6.10 g/L (Tartaric Acid)

### *Ageing Potential*

This wine can be enjoyed now or stored for at least 10 years in the right conditions (12°C to 18°C, without light).

## TASTING NOTES

Enclave is deep, dark red in colour. The nose reveals red fruit such as plums and cherries, a touch of cassis, white pepper, damp earth and a hint of black fruit. It has an intriguing aromatic complexity. Elegant and well-structured on the palate with firm, yet silky tannins. Persistent in the finish. This blend has layers of flavours. The firm tannins of Cabernet Sauvignon and Petit Verdot intermingle with the softness and complexity of Carménère and the elegance of Cabernet Franc. Its blend means that Enclave can be cellared for 10 to 15 years.