

# ENCLAVE CABERNET SAUVIGNON 2014



## *Origin Denomination*

Pirque, Maipo Andes.

## *Varieties*

Cabernet Sauvignon 85% · Petit Verdot 6% · Carménère 7% · Cabernet Franc 2%

## *D.O.*

Pirque, Maipo Andes.

## *Soils*

Cabernet Sauvignon San Juan de Pirque. These vines are located on terrace 3 in Maipo at 1,000 metres above sea level and the soils are 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 El Principal de Pirque. These vines are situated 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 textures side-by-side: A) Loamy clay, over a metre in depth with average fertility and good drainage. B) 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. Carménère. These vines are planted in stony soil of colluvial origin with clay. Depth of 2 metres. Cabernet Franc. These vines are planted in sandy-clay soil which is stony at greater depth.

## *Harvest*

The harvest was between 24 March and 15 April

## WINEMAKING

### *Vintage*

The 2014 vintage presented medium to high temperatures throughout the maturity period, so it was essential to go through the fields, tasting the grapes to define the correct harvest date. There were no rains during the whole period of maturity, which allowed an optimal sanitary condition of the bunches and wines with good fruit intensity, well-balanced acidity and moderate alcohol.

### *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 and, when it reached 20°C, it 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 oak 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. 50% of them were new and the rest were a year old. It was then bottle-aged for 12 months.

### *Technical Data*

Alc/Vol: 13.5% GL

pH: 3.61

Acidity: 5.44 g/L (Tartaric Acid)

Residual Sugar: 2.00 g/L

### *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 very interesting aromatic complexity. In the mouth, this is a concentrated and well-structured wine with firm yet silky smooth tannins. Persistent in the finish. This blend has layers of flavours. The firm tannins of the Cabernet Sauvignon and Petit Verdot intermingle with the softness and complexity of the Carménère and the elegance of the Cabernet Franc. Its blend means that Enclave can be cellared for between 10 and 15 years.