

# VALDIVIESO

OF CHILE

## SINGLE VINEYARD CABERNET FRANC



<b>Vintage</b>	2005
<b>Grapes</b>	Cabernet Franc 100%
<b>D. Origin</b>	Colchagua Valley
<b>Harvest</b>	11 <sup>th</sup> of April.
<b>Ageing</b>	18 months in French (64%) and American (36%) barrels.

### Tasting Notes

Complex wine, with a distinct savoury character in both aroma and pallet. Aromas and flavours of roast capsicums, some dark cherry and subtle notes of vanilla and café

Full bodied being very textural, with a nice underlying acidity

### Viticulture

The Cabernet Franc is sourced from a vineyard in the Colchagua Valley. These vines are 15 years old, and have a natural balance, being low vigour with small concentrated berries. Vineyards 4000 plants/ha, spur pruned, and yields of 7.000Kg/Ha.

### Winemaking

The bunches were de-stemmed, not crushed, and cold soaked for 48 hours before being inoculated with selected yeast. Fermentation was in stainless steel tanks and lasts between 7 to 10 days. During fermentation the fermenting juice is pumped over the skin cap three times a day. After alcoholic fermentation, there was post-fermentation maceration on skins between 7 to 14 days, before pressing.

The wine was aged for 18 months in barrels, 64% French and 36% American. Vicard 26%.

### Winemaking Comments.

Chile has the conditions to produce outstanding Cabernet Franc. When properly ripened Cabernet Franc expresses a complex range of flavours, but always maintains a certain savoury character without developing overripe flavours. This combined with its slightly gritty tannins makes for a wine ideal for aging, and is really a great food wine.

