

GRAN
RESERVA

ALUVIÓN 2011

VARIETAL COMPOSITION	53% CABERNET SAUVIGNON, 24% SYRAH, 15% PETIT VERDOT, 10% CARMENÈRE
VALLEY	ALTO CACHAPOAL
ALCOHOL	14,4%
WINE	8.900 BOTTLES



VINEYARD

Lagar de Bezana's vineyard and winery are located in the Upper Cachapoal Valley, at the foot of the Andes Mountains at 650 m (2,100 ft) above sea level. The Cachapoal Valley has a Mediterranean climate with a warm, dry season from September to April. Rainfall is about 450 mm (20 in) per year, which falls mainly in winter, between May and August. One of the main characteristics of the climate close to the Andes are the large differences between day and night temperatures, which can be as much as 20°C (40°F) during the ripening season.

Our Aluvi3n Red Blend comes from our own 54 ha estate called "La Esperanza." The Cabernet Sauvignon vines originate from cuttings from some of the oldest and most prestigious Chilean vineyards, naturally low yielding with small and very concentrated berries. Our Syrah plantings are some of the oldest in Chile, of clonal material. Carmenère and Petit Verdot are grown on a small scale, to be used in blends, as both are more difficult to ripen every vintage. All the vines are ungrafted, and yields are 6 – 8,5 tons per hectare.

The name "Aluvi3n" refers to the soil in this part of the valley. It is alluvial in origin and was formed over 12.000 years ago, washed down from the Andes. It is extremely gravelly, well drained and deep. Since the soils are very poor, plant vigor and yields are naturally restricted. The 2011 growing season was characterized by average temperatures and very dry weather.



WINEMAKING

The grapes are hand picked and transported in small cases to the winery, where bunches are carefully selected, destemmed and deposited by gravity into small stainless steel tanks, where every lot is fermented separately. The grapes underwent a 5 day cold maceration at 7°–10°C (45°–50°F) followed by fermentation at 26°–28°C (79°–82°F) over the course of 10 to 15 days. Alcoholic fermentation is followed by extended maceration for up to 15 days prior to pressing. Malolactic fermentation is completed in tanks, after which the wine is aged in mostly French oak barrels for over 18 months.

The different barrels are tasted and blended by our winemakers before bottling. Different varieties are used to create a complex blend of consistent quality every vintage.

Some barrels were fined with natural egg whites and the wine was lightly filtered before bottling.



TASTING NOTES

The tannic structure and freshness of Cabernet Sauvignon is complemented with the softer and fleshier mouthfeel of Syrah. Petit Verdot adds more acidity and red fruit character while a small amount of Carmenère helps to round everything off. The wine is concentrated, fresh, well balanced and has a long finish.