

Cenit 2005



Appellation:	Colchagua Valley	Alcohol:	14.8% by volume
Vineyard:	Caliterra Estate	Final pH:	3.62
Composition:	60% Cabernet Sauvignon 30% Malbec 10% Petit Verdot	Total Acidity:	6.07 g/l (tartaric acid)
		Residual Sugar:	3.15 g/l

> *Vineyard*

The grapes used for this wine were sourced from selected lots from the Caliterra Estate in the Colchagua Valley. Our estate is located 200 km (125 miles) south of Santiago and 60 km (37 miles) from the coast at 150 meters (500 feet) above sea level. The vineyard is vertically trained, spur pruned, and drip irrigated.

The Coastal Mountains are lower in Colchagua than anywhere else in the country allowing cool ocean breezes to enter the valley every afternoon, resulting in hot days and cool nights during the ripening season. The high diurnal temperature difference, triggers accumulation of polyphenolics and anthocyanins delivering wines with intense colour and structure.

> *Vintage Note*

The 2005 vintage was cooler than normal. Most regions experienced spring fog and even light rains through November which slowed the fruit grows down, though for the most part this had little effect on flowering and, therefore, on yields. A heat wave hit the country in early January, lasting about two weeks. Temperatures then returned to moderate levels for most of the ripening season. The fresh and relatively dry autumn climate allowed us to wait patiently until maturity was reached, ensuring that the fruit was preserved along with a good concentration of round and soft tannins.

> *Fermentation and Ageing*

The vines were monitored very closely all year round, with special detail towards harvest time. The grapes were sourced only from vines with an excellent balance between vegetative growth and crop load. To ensure the quality of this icon wine, the fruit was hand-harvested before being hand selected twice, first for bunch quality and then for individual grape quality. At all stages the selection criteria we handled was very strict, procedure that guarantees that only the best grapes were used for crafting this wine.

Our patience and dedication were rewarded because even before fermentation the must showed an exceptional colour, density and beautiful bouquet. As the tannins had ripened extraordinarily well on the vines, the long maceration time of 30 days produced a superb, balanced extraction of skin elements.

The wine underwent malolactic fermentation and aged during 18 months in French (75%) and American (25%) new oak barrels integrating beautiful oak aromas into the wine. During fermentation, the primary highly concentrated aromas turned gradually into an elegant blend of fruit, marmalade and spices. The wine was only very lightly fined in order to protect its elegant tannin balance and was naturally clarified through a long settling period. This is the first year we craft Cenit and only 400 cases were made.

> *Winemaker's Notes*

The wine shows its extraordinary quality and character at first sight, not only because of the deep colour but also because of the broad array of intense fragrances that burst out of the glass and seduce instantly. The complete process of crafting this wine was marked by a firm and decided will to ensure the best wine, combined with an open space for creativity.

The uniqueness of Cenit among the greatest Chilean wines is given by the beautiful interaction between Malbec and Cabernet Sauvignon, the combination of Malbec's sweet aromas, marmalade and apricot fragrances mingled elegantly with hints of chocolate, coffee and cedar of the Cabernet Sauvignon. Expansive on the palate, the Petite Verdot makes its entrance to the stage showing a delightful structure, generating a joyful experience for all senses in this unforgettable tasting experience. The tannins feel soft and smooth on the first attack leading through the mid palate to a long, lingering finish. Even though the wine is still young at this moment, the tannins promise development endorsing a rich wine which will grow with good cellaring. Repeating the different stages of tasting is recommended as this is not a wine which allows a judgment at the first attempt. The complexity of Cenit reveals layers upon layers and offers a broad array of sensations. Decanting this beautiful wine at least one hour before drinking is advised to make this a unique event!