



ALCANCE®

## 2013 CABERNET SAUVIGNON

Alcance is built around estate-based vineyards that produce wines with all the depth, character, and complexity of many of the world's finest. With soils ranging from the red granitic soil of the southern coastal mountain range to the gravel rocky loamy soil on the bench of the Lircay river in the foothills of the Andes, our goal is to craft wines that truly reflect our unique terroir and sense of place.

### *The Vintage*

The 2013 vintage was characterized by low rainfall and temperatures higher than average during the growing season. This led to lower yields at harvest and smaller, more concentrated grapes.

### *Wine Stats*

**ALCOHOL:** 14.5%      **TYPE OF OAK:** 100% French, 30% new  
**T.A.:** 0.60 g/mL      **TIME IN OAK:** 18 months  
**pH:** 3.58      **TOTAL PRODUCTION:** 6,531 bottles

### *Blend*

VARIETAL	Cabernet Sauvignon (56%)	Cabernet Sauvignon (44%)
VINEYARD NAME	San Francisco	El Principal
APPELLATION	Maule	Maipo
AGE OF VINES	9 years	10 years
SOILS	Deep granitic colluvial rock	Clay loamy soil

### *Winemaking Techniques*

The grapes for the Alcance Cabernet Sauvignon were delicately hand-harvested from the two vineyards and went through cold pre-fermentative maceration for 6 days before fermentation in small stainless steel tanks for 20-22 days, with 2 soft pump-overs per day. Malolactic fermentation was done in French oak barrels of very fine grain for 18 months and the wine was racked on three occasions.

### *Winemakers*

RANDY ULLOM – WINEMASTER, ANDRES SANCHEZ – WINEMAKER

### *Tasting Notes*

The 2013 Alcance Cabernet Sauvignon is a true reflection of the two appellations from which it hails: the freshness imparted from the Maule grapes harmonizes beautifully with the superb structure of the Maipo fruit. This is a deep, intense, complex wine with rich dried fruit aromas and flavors perfectly balanced by hints of sage and earthiness, all leading to a long, lingering finish.