



ALCANCE®

2013 CARMENÈRE

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, 25% new
T.A.: 0.59 g/mL **TIME IN OAK:** 18 months
pH: 3.58 **TOTAL PRODUCTION:** 2,570 bottles

Blend

VARIETAL	Carmenère (90%)	Cabernet Sauvignon (10%)
VINEYARD NAME	San Francisco	San Francisco
APPELLATION	Maule	Maule
AGE OF VINES	9 years	9 years
SOILS	Deep granitic colluvial rock	Deep granitic colluvial rock

Winemaking Techniques

The grapes for the Alcance Carmenère were hand-harvested from our estate 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 Carmenère shows a remarkable maturity. Lush notes of black fruits, blueberries, and spice are abundant in the nose and follow through the fruity, spicy palate. Elegant tannins provide structure and elegance. This is a powerful wine with a beautiful personality whose rich flavors truly capture the essence of the vineyard.