



2015 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 2015 harvest was characterized with a very cool growing season, allowing for a long maturation of the grapes giving rise to wines of great elegance.

Wine Stats

ALCOHOL: 14.5% **TYPE OF OAK:** 100% French, 30% new
T.A.: 0.56g/mL **TIME IN OAK:** 18 months
pH: 3.61 **TOTAL PRODUCTION:** 1,397 cases

Blend

VINEYARD NAME	San Francisco	El Principal
APPELLATION	Maule	Maipo
VARIETAL &%	85% Cabernet S	15 % Cabernet S
AGE OF VINES	11 years	12 years
SOILS	Deep Granite Colluvial Rock	Clay loamy soil

Winemaking Techniques

Harvested 100% by hand, it is fermented in the traditional method, in small stainless steel tanks, cold pre-fermentative maceration for 6 days, and then we start fermentations with 2 soft pump overs a day, it was completed after 20-22 days, then malolactic fermentation was done in French oak barrels of very fine grain for 18-months, during this period of time it was racked on three occasions.

Tasting Notes

Very nice aromas of coffee, blackberry and cassis, lingering on the palate it has mountain style tannins and a bright fruitful finish.