

COT RESERVA LIMITED EDITION

2009



Pérez Cruz

THE PEREZ CRUZ VINEYARDS are situated in the Maipo Valley, 45 km. south - east of Santiago, surrounded by the foothills of the Andes Mountains. The area has a Mediterranean climate; wet in winter with, moderately low temperatures and hot and dry in summer, with moderately high temperatures. The spring is mild with occasional frosts and little rainfall and autumn is also mild with infrequent late showers. The rains are mainly concentrated in winter with an annual average of 500 mm. The summers are hot with temperatures reaching over 30°C. The influence of the Andes Mountains causes swings of over 18°C between day and night.

Temperatures gradually begin to decrease towards the end of summer, thus permitting a gradual ripening of the grapes and allowing them to maintain their fruit concentration and develop properly matured tannins.

The Liguai de Huelquén Estate, home of Viña Pérez Cruz, has colluvial - alluvial type of soils, formed by material from fluvial glaciers brought down by the waters flowing from the high Andes. These are piedmont soils, with a large number of stones, very good drainage and a low level of nutrients; all essential characteristics needed in the growing of grapes for the production of fine wines.

They are also deep soils, with no problem of surface ground water, which facilitates the development of the vines' root systems. The vineyard is isolated from other intensive crops, and near the hills.

In the High Maipo, the 2009 vintage, were characterized with habitual climatic conditions; spring and summer practically without rains and temperatures near 30°C during January, slightly warmer than the others years. This allowed that the grapes were in a perfect sanitary condition, with good balance between the sugar, acidity, structure, concentration of fruit, and aromas.

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TECHNICAL DATA

The grapes were hand picked during the second week of April, looking for perfect ripeness of tannin and flavour. Small lots of grapes were used to reveal the unique characteristics of every plot. The grapes were selected and cleaned on special tables on the Mezzanine floor, above the tanks, with gravity flow. The grapes were carefully crushed and then continued in cold soak maceration for four days at 10° C. Hand pumping-over was done to extract the tannins gently during fermentation and the total maceration period was 30 days. Malolactic fermentation was undergone in new, one-use French oak barrels. Total barrel aging: 14 months.

Our Cot Reserva Limited Edition shows, in addition to the specific notes of the variety, the unmistakable character typical of the Maipo Alto wines. It is a potent wine, well structured and creamy, which at the same time offers a delicate freshness that makes it very attractive. Aromatically, there are notes of fresh red fruits and black pepper, with a special hint of flowers.

Denomination of Origin: Maipo Alto Valley

Varieties: 91% Cot, 9% Carmenère

Filtering: Very light, avoiding over processing.

Origin: Liguai Estate, Huelquén, Paine, Maipo Valley.

Yield: 5.7 tons/ha.

Harvest: Hand picked.

Alc Vol%: 14.0

Total Acidity: gr/l Sulphuric acid.

Recommended Serving Temperatures: 18°C

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