

Viña Perez Cruz 'Limited Edition', Maipo Alto, Cot 2018



Intense aromas of blackberry, wild herbs and mint chocolate reflected in the smooth and elegant flavour.

Producer Note

Perez Cruz is a family owned boutique winery located in the Alto Maipo. Their estate covers 250 hectares of vines planted in one of the most sought after areas for growing premium Cabernet Sauvignon. This red wine specialist also produces small parcels of Syrah, Cot (Malbec), Carmenère and Petit Verdot. They also produce an elegant cool-climate Sauvignon Blanc from Casablanca. From the first vintage in 2002, Andres Perez Cruz has seen the estate's speciality red wine amass an impressive array of awards and gold medals. Their eco-friendly winery was built by award winning architect Jose Cruz Ovalle, to fulfil the technical objective of fine wine production. Its wooden roof and natural light allow thermal isolation and free air flow circulation, making it one of the most unique wineries in the world.

Vintage

Much-needed winter rainfall replenished the soil water reserves and sustained the vines through the dry growing season that followed. Dry conditions reduced disease pressure and the grapes ripened slowly, encouraging good flavour accumulation in the fruit. 2018 was a good vintage for both quality and quantity and the wines show excellent varietal character.

Vineyard

Widely known as Malbec, Cot is a synonym, originally from south western France. In the Maipo Alto it produces very fresh and expressive wines. The Liguai Estate is located in the Maipo Andes subregion and is nestled against the mountain foothills at between 440 and 520 metres elevation. Trained on Double Guyot systems the vines are drip irrigated and are grown in rocky soils of both alluvial and colluvial origin. The cooling influences of the mountain air, along with the Pacific Ocean breezes ensure a long ripening season, resulting in concentrated flavours in the berries combined with a balancing acidity. Harvested by hand, the grapes are picked when they have reached the perfect maturity.

Winemaking

The grapes were cold-macerated at a temperature of 7°C for 48 hours and then fermented for seven days in stainless steel tanks between 20 and 24°C. Skin contact vinification lasted for 15 days, with daily pump overs extracting the desired level of tannins, colour and flavour. Once fermentation was complete, the wine was macerated for six days, then racked and settled for 48 hours before being transferred to 225 litre seasoned French oak barrels for 14 months' ageing.

Tasting Note

Opulent, with a very perfumed nose of fresh cassis, raspberry, lemongrass and eucalyptus. The well-structured and creamy palate has an attractive, delicate freshness and red cherry flavours flowing through to a smooth, elegant finish.

Grape

Cot 92%, Cabernet Franc 8%



Winemaker:	German Lyon
Region:	N/A
Sub region:	Maipo Andes
Country:	Chile
Alcohol:	14%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5815318A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Diam