



PURPLE ANGEL®

PURPLE ANGEL 2018

VINEYARDS

The vineyards that produce Purple Angel are located at our Finca de Apalta and El Arcángel de Marchigüe estates, in the Colchagua Valley. Here the soils are of granitic origin and vary in clay content, amount of organic matter, depth, and, notably, types of fluvial and glacial stones, reflecting the tremendous diversity of soils in our vineyards. Apalta has heterogeneous soils with some blocks highly influenced by the nearby Tinguiririca River and others produced by the erosion of the mountains high above. Soils tend to be deep on the plain and shallower at the foot of the mountains and on the higher slopes. The Carmenère vineyards for Purple Angel are optimally planted in lower zones, where the soil is deeper and moisture retention is moderate. Marchigüe is flatter, with low hills and moderate slopes. Its soils are shallow—in some areas no more than 60 cm. deep—with medium clay content and a high capacity for water retention. The Carmenère vineyards for Purple Angel are located in the flatter zones and are planted at a density of 5,555 plants/hectare (2,250 plants/acre), double Guyot-trained for a yield of approximately 3.5–4.0 tons/hectare (1.4–1.6 tons/acre). The leaves closest to the fruit were vigorously thinned in early January to leave the grapes completely exposed, which allows us to achieve even ripening, and more importantly to reduce the amount of bell pepper-character pyrazines.

HARVEST

Harvest Period: April 26–May 9.

In terms of precipitation, the 2017 winter was an excellent year, with total rainfall exceeding 500 mm. in the Colchagua Valley, making it the rainiest year of the last decade. This meant we had adequate water in our soils and reservoirs, ensuring the optimal development of our plants at all phenological stages before arriving comfortably to harvest. During spring there were a few minor spots of frost mid-November which meant a delay in the bud break and flowering of a few weeks. Summer had moderate temperatures, with January averaging 28 °C. February saw a notable dip in nighttime temperatures, again delaying the progress of some of the red and white varieties, in some cases by 14 days when compared to the previous season. We were able to harvest at a very steady rhythm, taking advantage of the absence of precipitation during the harvest months, which produced excellent health in the grapes, with very good measures of ripeness leading to great varietal expression during fermentation.

VINIFICATION

Harvest began when flavours in the grapes reached their peak. Picked by hand into 10 kg. trays, the grapes arrived at our Apalta winery and were processed on the highest floor, allowing us to use gravity to later transfer them gently into their fermentation tanks. First, bunches were selected and destemmed, then the grapes themselves were sorted, leaving out those that were either too green or raisined. Only those grapes in optimal condition continued to a cold maceration at 10 °C for five to seven days. Selected yeasts were then added, which ensured proper fermentation and allowed us to keep all of the desired qualities of the grapes. Fermentation lasted 12–15 days at temperatures of 26°–29 °C. Once fermentation was complete, the wine remained in contact with the skins, and its development monitored by daily tastings. The objective of this maceration was to make a wine with good body, and extract all the positive elements that the skins provide. Next, the wine was racked to separate it from the skins. Then 80% was transferred into new French oak barrels, and 20% to second- and third-use barrels, where it remained for 18 months before bottling.

TASTING NOTES

With this new vintage, Purple Angel shows a deep, carmine-red colour, typical of Carmenère. The aromas are complex, with pronounced black fruit, like blackberry and ripe blueberry. There is also dried plum, cooked cherry and candied fruit. Its 18 months in French oak gives a complex nose of toasted aromas, nuts, sweet spice and touches of dairy and vanilla. On the palate, the flavours follow on from the aromas, with sensations of dark fruit and dairy well balanced with the toast. It is finely balanced, with good body and a long finish.



TECHNICAL DATA

Denomination of Origin: Colchagua Valley

Clone selection: Clones developed by the Universidad Católica de Chile.

Filtering: Medium filtering through micropore membranes.

Vineyard Yields: 3.5–4.0 tons/hectare (1.4–1.6 tons/acre).

Grape Varieties: 92% Carmenère
8% Petit Verdot

Barrel Ageing: 80% of this wine was aged for 18 months in new French oak barrels; 20% was aged in second and third use French oak barrels.



BASIC ANALYSIS



Alcohol	14.5%
pH	3.57
Total Acidity (H ₂ SO ₄)	3.55 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.52 g/L
Residual Sugar	3.11 g/L
Free SO ₂	29 g/L

SUGGESTIONS

Cellaring Recommendations: In a cool, dry place at no more than 15 °C and away from sources of light.

Recommended Serving Temperature:
17°–19 °C / 63–66 °F

Decanting: For at least an hour.

Food Pairing: Highly recommended with red meats, especially rosemary lamb chops, pork ribs and cannelloni.