

Enclave

Category	Red
Grapes	Cabernet Sauvignon, Petit Verdot, Carménère, Cabernet Franc
Appellation	Maipo Alto (DO)
Producer	Viña Ventisquero
Country	Chile
Region	Pirque Valley
Size	750 ml
Degree of alcohol	14 %
Available	British Columbia, Alberta, Saskatchewan, New Brunswick

Vinification and maturation

The grapes underwent a classic fermentation. First they were macerated for 3 to 4 days at 8°C. Then the temperature was allowed to increase gradually until it reached 20° when the mixture began to ferment. The fermentation took 6 to 8 days at temperatures of between 22°C and 28°C. This was followed by a post-fermentative maceration with the skins for 3 to 5 weeks. The wine was tasted daily to evaluate the behaviour of the flavours and tannins and decide how long to leave the wine in contact with the skins before racking. It was then put into barrels for the malolactic fermentation. This process is very important as the barrels enable a micro oxygenation to take place, ensuring that the malolactic fermentation occurs slowly and the wine integrates the wood well. This wine was aged in 225-litre extra-fine grain French barrels for 18 months. Half of the barrels were new and the rest were a year old. It was then bottle-aged for 12 months.

Features

Enclave is deep, dark red in colour. The nose reveals red fruit such as plums and cherries, a touch of cassis, white pepper, damp earth and a hint of black fruit. It has an intriguing aromatic complexity. Elegant and well-structured on the palate with firm, yet silky tannins. Persistent in the finish. This blend has layers of flavours. The firm tannins of Cabernet Sauvignon and Petit Verdot intermingle with the softness and complexity of Carménère and the elegance of Cabernet Franc. Its blend means that Enclave can be cellared for 10 to 15 years. (JOHN DUVAL AND FELIPE TOSSO)

Product codes

British Columbia : 19866, Alberta : 794028, Manitoba : 15023, Saskatchewan : 28857, New Brunswick : 7808725402252

