



ALCANCE®

2013 BRAVURA®

Bravura, or “courage” in Spanish, is sourced from a handful of our most exceptional vineyards in the foothills of the Andes – a pure expression of terroir that clearly demonstrates Chile’s rightful place among the world’s most distinctive sites. A blend of Cabernet Sauvignon, Carmenère, and Petit Verdot, Bravura is produced in limited quantities only in the best of vintages.

The Vintage

The 2013 harvest was characterized by low rainfall and higher temperatures during the growing season, which led to lower yields and smaller, more concentrated grapes.

Wine Stats

ALCOHOL: 14.5%
T.A.: 0.52g/mL
pH: 3.65

TYPE OF OAK: 100% French (Primarily Allier, Tronçais, Vosges), 35% new
TIME IN OAK: 18 months

Blend

VARIETAL	Cabernet Sauvignon (93%)	Carmenère (5%)	Petit Verdot (2%)
VINEYARD NAME	El Principal	El Maitén	El Maitén
APPELLATION	Maipo	Maule	Maule
AGE OF VINES	10 years	16 years	12 years
SOILS	Clay loamy soil	Clay loamy soil	Clay loamy soil

Winemaking Techniques

We ferment the grapes in stainless steel tanks using traditional methods. After a 6-day cold pre-fermentative maceration, we move to a 20-22 day fermentation with 2 soft pump-overs per day. Malolactic fermentation was done in French oak barrels of very fine grain for 18 months, during which it was racked on three occasions.

Winemakers

RANDY ULLOM – WINEMASTER, ANDRES SANCHEZ – WINEMAKER

Tasting Notes

Bravura represents our commitment to producing world-class wines with local character. The 2013 vintage is predominantly Cabernet Sauvignon from a vineyard 900 meters above sea level – a unique location for the production of wines with superb aging potential. The elegant, austere nose, with delicate hints of dry nuts and oak, segues beautifully to the palate. The rich tannins lend an extraordinary structure to the wine, whose bold flavors sing through to the long, lingering finish.