PURPLE ANGEL®

PURPLE ANGEL 2021



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 granite 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 strongly influenced by the nearby Tinguiririca River, and others produced by the eroded material from 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 flatter 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 there for Purple Angel are also located in the flatter zones and are planted at a density of 5,555 plants/hectare (2,250 plants/acre) and are 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

22 April–3 May.

We came out of a relatively dry winter to rain concentrated in short bursts in early spring, but reaching a total of 300 mm at our Finca de Apalta estate, and close to 200 mm at Marchigüe. This availability of water, handled responsibly, allowed us sufficiently to irrigate the vineyards up to point of grape ripening, without forcing them through times of stress. Bud break and fruit set occurred on time and as expected, with no spring frost, all of which ensured the availability of high-quality bunches at harvest. Once veraison finished, significant rain fell across central Chile that brought with it a series of challenges in the vineyards to facilitate rapid ventilation and drying of the fruit. We were able to act quickly, ensuring a crop of healthy, high-quality grapes. After the February rains, March was cool and cloudy, slowing down ripening. This delay, and the threat of more rain in the first days of May, forced us to plan our harvest very selectively, beginning with the ripest, most flavourful grapes, followed by the rest as they reached ideal ripeness. And we did it! It was a difficult harvest for our Carmenère, but we ended up with very good wines.

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 top storey, allowing us to use gravity to later transfer them gently into their fermentation tanks below. First, bunches were selected and destemmed; then individual grapes were sorted, discarding those that were either too green or shrivelled. Only those grapes in optimal condition continued to a cold maceration at 10 °C for five to seven days. Selected yeasts were then added, that ensured proper fermentation and allowed us to keep all the desired qualities of the grapes. Fermentation lasted 12–15 days at temperatures ranging from 26° to 29 °C. Once fermentation was complete, the wine remained in contact with the skins and its development was monitored by daily tastings. The objective of this maceration was to make a wine with good body and extract all of the positive elements that the skins provide. Next, the wine was racked to separate it from the skins. Then 70% was transferred to new French oak barrels, and 30% to second- and third-use barrels, where it remained for 16–18 months before bottling.

TASTING NOTES

This vintage shows an intense, attractive carmine-red colour, with very nice tears on the sides of the glass. The intense and elegant aromas are dominated by ripe berries, such as blueberry and blackberry. There is also the characteristic fig note nicely tied to sweet aromas, including chocolate, vanilla, nutmeg, and dulce de leche from the wine's 18 months in French oak barrels. It is very complete on the palate, with nice staying power that shows balance and smoothness, while at the same time leaving a vibrant sensation that lasts for a long time, full of flavours.

BASIC ANALYSIS

Alcohol	14.5%
pH	3.5
Total Acidity (H_2SO_4)	3.7 g/L
Volatile Acidity ($C_2H_4O_2$)	0.5 g/L
Residual Sugar	3 g/L
Free SO_2	36 mg/L

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: Carmenère 92%; Petit Verdot 8%.
Barrel ageing: 70% of the wine aged for 16 - 18 months in French oak barrels of first use.

SUGGESTIONS

Cellaring recommendations: In a cool, dry place, at no more than 15 °C and away from sources of light. Ready to drink or store for up to 15 years.
Recommended serving temperature: 17° - 19 °C / 63° - 66 °F.
Decanting: For at least an hour.
Food Pairing: Highly recommended with red meat, rosemary lamb chops, pork ribs, and cannelloni.