



PURPLE ANGEL®

PURPLE ANGEL 2020

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

Harvest dates for Carmenère: 6–22 April. **Harvest dates for Petit Verdot:** 25–26 March.

The 2019–2020 season saw another very dry winter, just as we have had for several years now. The low availability of water explains the very significant drop in yields—approximately 15–20%—impacting the final quality of the wines. Spring was free of significant frost in our Colchagua vineyards, giving us excellent growing conditions.

Summer saw high temperatures that accelerated the ripening process, resulting in an early harvest date. The low fruit charge meant that bunches at harvest time were loose, with small grapes, positively affecting the concentration of aromas, flavours, and colour, giving us very high quality for processing.

Both our Apalta and Marchigüe vineyards had timely and methodical harvests, despite the early date and narrow window we had for harvesting compared with the previous year.

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 80% was transferred to new French oak barrels, and 20% to second- and third-use barrels, where it remained for 16–18 months before bottling.

TASTING NOTES

Deep carmine-red in colour, typical of the variety. The aromas are diverse and complex, with a predominance of ripe black and blue fruit, including blackberry, plum, and blueberry. The 18 months of contact with French oak add strong notes of sweet spice, pink pepper, coffee, and tobacco, which are well paired with the fruit notes. The palate is balanced and silky, with the same fruit and dairy notes reappearing, including dulce de leche, enveloped within its big body and very 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: Carmenère 92%; Petit Verdot 8%.
Barrel Ageing: 70% of the wine aged for 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.
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.



BASIC ANALYSIS



Alcohol	14.5%
pH	3.52
Total Acidity (H ₂ SO ₄)	3.72 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	0.57 g/L
Residual Sugar	3.33 g/L
Free SO ₂	23 mg/L