

LIGUAI

2006



Pérez Cruz

LIGUAI IS THE NAME of the state where the winery is located, and its means “guess what” in Mapuche language.

The Perez Cruz vineyards are situated in the Maipo Valley, 45 km. south - east of Santiago, surrounded by the foothills of the Andes Mountains. The area has a Mediterranean climate; wet in winter with moderately low temperatures and hot and dry in summer, with moderately high temperatures. The spring is mild with occasional frosts and little rainfall, whilst autumn is also mild with infrequent late showers. The rains are mainly concentrated in winter with an annual average of 500 mm. The summers are hot with temperatures reaching over 30°C. The influence of the Andes Mountains causes a thermal oscillation of over 15°C between day and night. Temperatures gradually begin to decrease towards the end of summer, thus permitting a gradual ripening of the grapes, and allowing them to maintain the fruit concentration and the proper tannin ripening.

The Liguai de Huelquén Estate, home of Viña Perez Cruz, has colluvial - alluvial type of soils, formed by material from fluvial glaciers brought down by the waters flowing from the high Andes. These are piedmont soils, with large number of stones, very good drainage and low level of nutrients; all essential characteristics needed in the growing of grapes for the production of fine wines.

They also, are deep soils; with no problem of surface ground water, which facilitate the development of the vines root systems. The vineyard is isolated from other intensive crops, and near the hills.

The 2006 vintage in Maipo Valley had excellent weather conditions during early summer and harvest. The highest temperatures during ripeness were lower than 29°C, obtaining grapes of good ripeness with lots of fruit, good balance and structure. On the other hand, more than 18°C of difference in day temperature allowed full concentration of anthocyanins. Strong vineyard management resulted in parcels of fruit being harvested with high fruit richness and ripe long tannins.

Liguai is a blend between Syrah, Carmenere and Cabernet Sauvignon.

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TECHNICAL DATA

The grapes were hand picked on the last week of April, looking for the right tannin and flavor ripeness. Small-lot of grapes were separated to reveal unique characteristics of every parcel. The grapes were selected and cleaned on sorting tables at the Mezzanine floor, and then thrown to the tanks with gravity flow. The grapes were carefully crushed and they continued a cold soak maceration during four days at 10° C. Hand pumping-over was done to make soft tannins extraction during fermentation and total period of maceration was of 30 days. Malolactic fermentation undergoes in French oak barrels.

Total barrel aging: 16months.

The complex, elegant aromas wait to be discovered: black berries, pepper, cedar wood and chocolate, mingled with light toasted notes from de French oak. Its is a concentrated wine with a solid tannic structure and a long persistent finish

Denomination of Origin: Maipo Alto Valley

Varieties: 39,7% Syrah, 39,7% Carménere,
20,6% Cabernet Sauvignon

Filtering: Very light, avoiding over processing.

Origin: Liguai Estate, Huelquén, Paine, Maipo Valley.

Yield: 3.5 tons/ha.

Harvest: Hand picked.

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