

VALDIVIESO

OF CHILE

CABALLO LOCO



Vintage N° 9 (Non Vintage 2004 50%, 2003 a 1990 50%)
Grapes Cabernet Sauvignon, Malbec, Cabernet Franc, Merlot, Carmenere.

D. Origin Central Valley

Harvest Not definable

Harvest Analyses Not definable

Ageing

Based on the soler system, where approximately 50% of the blend is from the previous Caballo Loco.

Wine Analysis Alc 14.4° TA 5.39g/L RS 2.69g/L

Tasting Notes

Dark red colour. An intense aromatic profile dominated by ripe berry fruits, and underlaid with sweet spices. Full bodied and a structure with clear cellaring potential. A wine to enjoy the concentrated power now or wait 5 to 7 years to develop the elegant subtleties which only come with ageing.

Viticulture

Caballo Loco has been based on selecting the best vineyards from within the best areas. For example in the Maule and Lontue Valley we have found some 50 year old vines with outstanding quality, in the Maipo and Colchagua Valleys some younger but hillside plantings. The different vineyards have been chosen for there unique contribution to the blend, and proven track record.

In all cases, vineyard management is very strict, with the vineyards being low yielding with concentrated, intense fruit. Each year each vineyard is carefully evaluated to ensure it is producing grapes of the quality necessary for Caballo Loco.

Winemaking

The philosophy is to bring out the maximum expression of the vineyards used for Caballo Loco. Thus all of the separate parcels are vinified in small lots, each hectare of vineyard fermented separately.

The fermentation is realized in a classic open top fomentor, punching the cap by hand to ensure a complete yet gentle extraction process. Temperature is kept between 28 to 32°C, and there is a long post fermentation maceration on skins, of approximately 21 days. Following fermentation, this wine then goes to barrel, for ageing, until the final moment of blending.





For the final blend, all barrels are tasted, selecting only the best barrels. Thus the system of making Caballo Loco is long and very vigorous, ensuring that only the best wines are used.

We do not limit ourselves to a single variety, instead doing as the great wines of the world do, use the best examples of different varieties, where the sum of the result, is superior to the sum of the individual parts.

This is a unique wine, whose composition is based on the classic Bordeaux varieties, though may include other varieties as well. The blend is based on the soler system of Portugal. The first Caballo Loco was made of the best lots of reserve wine available at the time. 50% of this blend was bottled and the remaining 50% was aged for a further year in barrel. The subsequent Caballo Loco used this wine and then blended in the best wines from the following year,. Again 50% was bottled and the other 50% kept in barrel for the following year. So the tradition continues.

Barrels used Radoux, Vicard, Taransaud, Seguin Moreau, Nadalie ages from new to 4th use.

Winemaking Comments.

Caballo Loco N°9 demonstrates how our understanding of the vineyards and winemaking techniques has improved over the years. While there is an incredible consistency through the series of Caballo Loco which can easily be seen in this wine, one can also appreciate the subtle elegances that this version shows over the previous. The fruit is more alive and apparent, with concentration and elegance, while the oak plays it's supporting role of accentuating without being overbearing. This is only possible from the accumulated experience of years since Caballo Loco was first conceived in the early 1990's until today where it is a consolidated member of the premium wines of Chile.

