

2015 Chacra Treinta y Dos

by **LUIS GUTIERREZ** DEC. 30, 2016

Rating

97

I always like to have more than one vintage of the same wine to taste side by side, as it's in the close comparisons where you can better see the small differences and nuances that differentiate one year from another. The 2015 Treinta y Dos, from what they consider one of their best, if not the best, vintages since they started in 2004, when they harvested a little earlier than in the past to keep freshness, which represents the new direction in Chacra. The full clusters fermented in cement vats with indigenous yeasts followed by malolactic. The wine matured exclusively in second and third use French barriques, something they first tried in 2013 and worked pretty well, and the élevage lasted one year.

The time in barrel has been shortened considerably, as it used to be two years and it's only one year now, and I feel the wine has gained in freshness. The profile of the wine showcases the new direction they have taken, which was also very noticeable in the Sin Azufre from 2016--wines with more energy, with more precision and freshness. 4,800 bottles were filled in June 2015. From this vintage on, part of the vineyard is no longer used for this wine, following some soil studies they have done with Chilean expert Pedro Parra, so quantities are slightly lower. I think the less time in oak has also helped to achieve a more vibrant wine, really lively, tickling your taste buds with fresh flavors and citric acidity, reminiscent of blood oranges, which is something I love. This is really world class, possibly the best wine ever produced at Chacra. One day I need to taste this next to some Grand Cru Burgundy...

The wines from Chacra are now in the charge of winemaker Gabriele Graia.

Proprietor Piero Incisa Della Rocchetta has stopped using sulfur other than a small fraction at bottling time, which demands for healthier grapes and more selection. Also, the aging in wood has been shortened to half for Treinta y Dos, and Barda is now aged 70% in concrete to preserve freshness. The wines feel more precise, with better definition.