



MARQUES
de
CASA CONCHA



CABERNET SAUVIGNON VINTAGE 2021

VARIETIES

Carmenère	1%
Syrah	1%
Cabernet Franc	3%
Petit Verdot	4%
Cabernet Sauvignon	91%

BOTTLING DATE

September 2022

ANALYSIS

Alcohol	14.6° VOL%
pH	3.57
Total acidity	5.13g/l
Residual sugar	2,99

WINEMAKER

Marcelo Papa

VINEYARD

El Mariscal and Pirque vineyards,
D.O. Maipo, Maipo Valley

VINEYARD DESCRIPTION

Both vineyards are vsp-trained and located close to the foothills of the Andes Mountains, El Mariscal at 650 metres above sea level and Pirque at 570 metres above sea level.

PLANTATION YEAR

1987 - 2022.

SOIL

The rocky and stony soils are of alluvial origin, poor in nutrients and highly permeable due to the abundance of gravel in the subsoil, which makes for excellent drainage.

CLIMATE

Semi-arid Mediterranean with significant influence from the Andes Mountain Chain. This is the coolest part of the Maipo Valley and the pronounced thermal range of around 18°C slows down the grape-ripening process, concentrating and intensifying their aromas. The 2021 season was cooler than a normal year and during the summer, there was exceptional rainfall.

HARVEST

The last two weeks of March.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

The clusters are selected in the vineyard. Then the grapes are destemmed and transported to the fermentation vats. The alcoholic fermentation takes place in closed stainless steel tanks at a temperature of 26°C-28°C and lasts 10 days. Later the wine is kept in contact with its skins for around 10 days before being racked off. The wine undergoes a spontaneous malolactic fermentation.

AGING

The wine is aged for 16 months, 60% in French oak barrels (28% new and 72% second use) and the other 40% in 5,000-litre foudres from Piedmont.

AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 10 years.

TASTING NOTES

Deep, dark red. Notes of cherries, cassis, blackberries, cedar, graphite and a hint of smoke. Concentrated palate with highly concentrated flavours underpinned by firm tannins. With great structure and a long finish.

FOOD PAIRING

Grilled, roast or braised red meat. This wine pairs well with most types of cheese.