



GRAN RESERVA

— PRESERVING NATURE —

CABERNET SAUVIGNON

— 2021 —

D.O. MARCHIGÜE, COLCHAGUA VALLEY

VARIETIES

Cabernet sauvignon	90%
Malbec	7.5%
Syrah	2.5%

ANALYSIS

Alcohol	14.1° vol%
pH	3.63
Total acidity(Tartaric acid)	5.12 g/L
Residual sugar	2.44

BOTTLING DATE

September 2022.

WINEMAKER

Marcio Ramírez.



VINEYARD

Palo Santo Vineyard, D.O. Marchigüe, Colchagua Valley, banks of the River Tinguiririca.

VINEYARD DESCRIPTION

The Palo Santo Vineyard is located at 180 metres above sea level and extends along the slopes and terraces close to the southern banks of the River Tinguiririca. The vines were produced through massal selection from pre-phyloxera genetic material and are VSP-trained.

PLANTATION YEAR

2003-2005.

SOIL

Well-draining alluvial soils on gentle slopes of granitic origin with red clay. There are also terraces formed by material deposited by the River Tinguiririca.

CLIMATE

The Mediterranean climate has a prolonged dry season. The temperatures are moderated by the influence from the River Tinguiririca and the coastal breezes.

HARVEST

Between 22 March 22 and 5 April

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected clusters are destemmed, then gravity-fed into the fermentation vats. The alcoholic fermentation takes place in stainless steel tanks and lasts 9 days. The wine undergoes a spontaneous malolactic fermentation. Then it is aged in French oak barrels and foudres. Finally, it is naturally stabilized, without treatments, whilst it is ageing in the barrels.

AGING

The wine was aged for 12 months: 80% in oak barrels - 91% of them French oak and 9% American oak - (19% new and 81% second- and third-use). The remaining 20% was aged in foudres.

AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 5 years.

TASTING NOTES

Dark, intense purple. Notes of cherries, blueberries and a touch of black pepper. The palate is highly concentrated with a smooth, almost silky, texture framing the very soft tannins that emerge at the beginning of a long finish.

FOOD PAIRING

Red meat, Mexican dishes and cheese.

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