

# MARQUES *de* CASA CONCHA



## CABERNET SAUVIGNON • VINTAGE 2018 *D.O. Maipo, Maipo Valley*

### VARIETIES

CABERNET SAUVIGNON	86,5%
CABERNET FRANC	10%
SYRAH	2,1%
PETIT VERDOT	1,4%

### BOTTLING DATE

January - March 2020

### ANALYSIS

ALCOHOL	14,6° VOL%
pH	3,57
TOTAL ACIDITY (TARTARIC ACID)	5,18 g/L

### WINEMAKER

*Marcelo Papa.*

### VINEYARD

Puente Alto Vineyard and Pirque Vineyard,  
D.O Maipo, Maipo Valley.

### VINEYARD DESCRIPTION

Both vineyards are located close to the foothills of the Andes Mountains –Puente Alto 650 msnm and Pirque 570 msnm-, and have alluvial soils that are poor in nutrients, rocky, and highly permeable due to the abundance of gravel in the subsoil.

### PLANTATION YEAR

1986-2005.

### SOIL

Associated with fluvial terraces. Alluvial, rocky, poor in nutrients, and highly permeable due to the abundance of gravel in the subsoil.

### CLIMATE

Semi-arid Mediterranean with a strong influence of the Andes Mountains. This is the coldest part of the Maipo Valley and has a pronounced difference between daytime and nighttime temperatures

(approximately 18°C). An extended ripening period concentrated and intensifies the aromas in the grapes.

### HARVEST

Manual. First and second week of April, 2018.

### VINIFICATION CELLAR

Puente Alto Cellar.

### VINIFICATION

The grapes were destemmed and gently dropped into closed stainless steel tanks for fermentation, which lasted 8 days at 26°C.

### AGING

16 months in French oak barrels, and in 5,000-liter foudre.

### AGING POTENTIAL

Drink now or cellar until 2025.

### TASTING NOTES

Deep red with lush cherry, black currant, and blackberry aromas with a touch of tar and smoke. The highly concentrated flavors are framed by firm tannins. The texture is smooth—almost silky—and masks the firm tannic structure that lies below and only appears on the lingering finish.

### FOOD PAIRING

Grilled, roasted, or stewed red meats and game with intense and slightly acidic sauces (tomato or wine) or with herbs such as rosemary, thyme, and bay leaf. Perfect with most cheeses.