

TERRUNYO

Cabernet Sauvignon | 2017

D.O. PIRQUE, VALLE DEL MAIPO



CEPAS	
CABERNET SAUVIGNON	99,75%
CABERNET FRANC	0,25%
DATA DE ENGARRAFAMENTO	
Novembro 2017	
ANÁLISE	
ALCOHOL	14,4° VOL%
pH	3,53
ACIDEZ TOTAL (ÁCIDO TRATÁRICO)	6,03 g/L

VINEYARD

Las Terrazas Block, Pirque Vineyard,
D.O. Pirque, Maipo Valley.

VINEYARD DESCRIPTION

The Pirque Viejo Vineyard is one of the winery's oldest vineyards. It is located 650 m above sea level and runs along the Maipo River, near the foothills of the Andes Mountains. The vertically positioned, cordon-pruned vines come from pre-phyloxera vinestock.

PLANTATION YEAR

2003, 2004 y 2008.

SOIL

Alluvial, rocky, poor in nutrients, and highly permeable due to the gravel in the sub-soil.

CLIMATE

Semi-arid Mediterranean. Strongly influenced by the Andes Mountains and the proximity to the Maipo River. The high daily temperature oscillation helps develop the fruit concentration and intensifies the aromas.

HARVEST

Manual. Between 20-27th of March, 2017.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The bunches are selected, destemmed, and gently dropped into stainless steel tanks for fermentation, which lasts 15–19 days, including a post-fermentation maceration (3-7 days). Malolactic fermentation takes place naturally, and the wine is aged for 16 months, during which time it stabilizes naturally without additional treatments. The wine is bottled without filtering.

AGING

17 months in French oak barrels.

AGING POTENTIAL

Drink now through 2023.

TASTING NOTES

Bright, deep red in color. Very expressive on the nose with aromas of red fruits, blackcurrants, and blueberries, as well as mineral notes such as pencil lead. Well-structured and balanced on the palate with excellent density, fresh acidity, and silky tannins, with subtle notes of vanilla, graphite and loam on the lingering finish.

FOOD PAIRING

Lamb and other red meats or game such as venison or boar prepared with a bit of acidity (tomato or wine) or aromatic herbs such as rosemary, thyme, bay leaf. Also perfect with full-flavored cheeses.

CONCHA Y TORO

DESDE 1883