

# 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