

# TERRUNYO

*Cabernet Sauvignon* | 2021

D.O. PIRQUE, MAIPO VALLEY



VARIETIES	
CABERNET SAUVIGNON	98%
CARMENERE	2%
BOTTLING DATE	
November 2022	
ANALYSIS	
ALCOHOL	14.9° VOL%
pH	3.62
TOTAL ACIDITY	6.24 g/L
AZUCAR RESIDUAL	3,60

#### WINEMAKER

Marcio Ramírez.

#### VINEYARD

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

#### VINEYARD DESCRIPTION

The Pirque Vineyard is one of the oldest at the winery and is situated at an altitude of 650 masl. It extends along the River Maipo, close to the foothills of the Andes Mountains. Most of the vines are grafted; there are just some plots of ungrafted vines dating back to 1987. The vines are VSP-trained and spur pruned.

#### PLANTATION YEAR

1987-2008.

#### SOIL

Pirque Viejo Vineyard has rocky soils of alluvial origin that are low in nutrients and very permeable because of the gravel subsoil.

#### CLIMATE

The climate is semi-arid mediterranean. The vineyard is strongly influenced by the Andes Mountains and by being on the southern bank of the River Maipo, which generates a cooler but frost-free mesoclimate. There is a significant thermal range in summer.

Spring was slightly warmer this year but maximum temperatures were below average during the rest of the year resulting in slower ripening. At the end of January there was rainfall totalling 100mm which is completely abnormal, but this did not affect the health of the grapes.

#### HARVEST

19 and 23 April.

#### VINIFICATION CELLAR

Puente Alto Winery.

#### VINIFICATION

Grapes are hand-harvested, the clusters are destemmed and taken straight to the fermentation vessel. Alcoholic fermentation takes place in stainless steel tanks and lasts a total of 15 days, including 3-7 days of post-fermentative maceration. Afterwards, the wine undergoes spontaneous malolactic fermentation in the barrel. It is aged in French oak barrels. This wine was stabilized naturally, without any treatment and bottled unfiltered.

#### AGING

It was aged for 17 months in French oak barrels - 73% new and 27% second and third-use.

#### AGING POTENTIAL

This wine is best consumed within the next 10 years.

#### TASTING NOTES

An intense-red coloured wine. It has a very expressive nose with upfront notes of red fruits, graphite, tea leaves and soft herbal tones. On the palate it is elegant and vibrant, fresh, juicy and with velvety tannins.

#### FOOD PAIRING

This wine pairs well with red meat, casseroled pulses, ratatouille, strongly flavoured cheese and seitan.

CONCHA Y TORO

DESDE 1883