

MARQUES *de* CASA CONCHA

ETIQUETA NEGRA • VINTAGE 2021 *D.O Maipo Andes, Maipo Alto Valley.*

VARIETIES

CABERNET SAUVIGNON	94%
PETIT VERDOT	5%
CABERNET FRANC	1%

BOTTLING DATE

October 2022

ANALYSIS

ALCOHOL	14.8° VOL%
PH	3.55
TOTAL ACIDITY	5.16 G/L
RESIDUAL SUGAR	2.94

WINEMAKER

Marcelo Papa.

VINEYARD

Puente Alto and Pirque vineyards, D.O Maipo Andes, Maipo Alto Valley.

VINEYARD DESCRIPTION

The Puente Alto Vineyard is located on the northern bank of the River Maipo in the foothills of the Andes Mountains at an altitude of 650 masl. The soils are of alluvial origin, stony, low in nutrients and are highly permeable because of the amount of gravel in the subsoil. They produce vines with low vigour and concentrated, ripe clusters of grapes.

The Pirque Vineyard is one of the oldest 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 spur-pruned and trained in double cordon.

PLANTATION YEAR

1987-2004.

SOIL

The soils are of alluvial origin, stony, low in nutrients and are highly permeable because of the amount of gravel in the subsoil, which enables excellent drainage.

CLIMATE

Semi-arid Mediterranean with a significant influence from the Andes Mountain Chain. The pronounced daily thermal oscillation of around 18°C prolongs the grape ripening, concentrating and intensifying their aromas.

HARVEST

The last two weeks of March.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

The clusters are destemmed and then gravity-fed into the fermentation vats. The alcoholic fermentation takes place in closed stainless steel tanks and lasts 8 days. A traditional pump-over regime is used. Later the wine is kept in contact with its skins for around 10 days before being racked off. The wine undergoes a spontaneous malolactic fermentation

AGING

16 months in French oak barrels (30% new and 70% second-use).

AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 20 years.

TASTING NOTES

A deep, dark red colour. The nose reveals lush notes of cherries, cassis, cedar, blackberries and tar. In the mouth, it is complex and concentrated with a firm attack and tannins masked by their sweetness. The wine is fresh and long, as is characteristic of wines from Maipo.

FOOD PAIRING

This wine pairs well with barbecued, roast or casserole red meat and game with sauces with a touch of acidity, tomato or wine or herbs like rosemary, thyme or bay leaves, as well as most types of cheese.

