

# MARQUES *de* CASA CONCHA

## CABERNET SAUVIGNON • VINTAGE 2020

*D.O. Maipo, Maipo Valley.*

### VARIETIES

CABERNET SAUVIGNON	85%
SYRAH	8%
PETIT VERDOT	4%
CARMENERE	3%

### BOTTLING DATE

April 2022

### ANALYSIS

ALCOHOL	14.3° VOL%
pH	3.55
TOTAL ACIDITY	5.32 g/L
RESIDUAL SUGAR	2.74

### WINEMAKER

*Marcelo Papa.*

### VINEYARD

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

### VINEYARD DESCRIPTION

Both vineyards are located close to the foothills of the Andes Mountains, El Mariscal at 650 metres above sea level and Pirque at 570 metres above sea level.

### PLANTATION YEAR

1987-2022.

### SOIL

The rocky and stony soils are of alluvial origin, poor in nutrients and highly permeable due to the abundance of gravel in the subsoil, which makes for excellent drainage.

### CLIMATE

Semi-arid Mediterranean with a significant influence from the Andes Mountain Chain. This is the coolest part of the Maipo Valley and the pronounced thermal range of around 18°C slows down the grape-ripening process, concentrating and intensifying their aromas. The 2020 season was warmer than a normal year and the summer was quite dry.

### HARVEST

The last two weeks of March.

### VINIFICATION CELLAR

Puente Alto Winery.

### VINIFICATION

The clusters are selected in the vineyard, then they are destemmed and transported to the fermentation vats. The alcoholic fermentation takes place in closed stainless steel tanks at a temperature of 26°C-28°C and lasts 10 days. 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

The wine is aged for 18 months, 63% in French oak barrels (28% new and 72% second use) and the other 37% in 5,000-litre foudres from Piedmont.

### AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 10 years.

### TASTING NOTES

Deep, dark red. Notes of cherries, cassis, blackberries, cedar, graphite and a hint of smoke. A well-structured wine with highly concentrated flavours underpinned by firm tannins and a long finish.

### FOOD PAIRING

Grilled, roast or braised red meat. This wine pairs well with most types of cheese.

