

GRAVAS

del Maipo

CABERNET SAUVIGNON 2017
D.O. Puente Alto, Valle del Alto Maipo



VARIETIES	
CABERNET SAUVIGNON	85%
CABERNET FRANC	10%
MERLOT	2%
PETIT VERDOT	3%
BOTTLING DATE	
January 2019	
ANALYSIS	
ALCOHOL	14.5° VOL%
pH	3.61
TOTAL ACIDITY (SULFURIC ACID)	3.32 g/L

WINEMAKER

Enrique Tirado.

VINEYARD

Puente Alto Vineyard, D.O. Puente Alto, Alto Maipo Valley.

VINEYARD DESCRIPTION

The Puente Alto Vineyard is located 650 m asl at the foot of the Andes Mountains on the northern bank of the Maipo River. The vines come from pre-phylloxera cuttings and are trellised to vertical shoot position. The soils are of alluvial origin, rocky, poor in nutrients and highly permeable due to the amount of gravel in the subsoil. The vineyard produces low-vigor plants with concentrated, ripe bunches.

PLANTATION YEAR

Old vineyard: 1985 - 1986 - 1992
New vineyard: From 2004 to 2013

SOIL

The soils in Puente Alto are composed of material that has been dragged down from the Andes by the Maipo River. It is rocky, alluvial, and deep but poor in nutrients, which enables the roots to dig deep in search of water and to provide the plants with greater resistance to drought.

CLIMATE

Semi-arid Mediterranean. It was a warmer year than normal, with average temperatures between the veraison and harvest of 18.5 °C. Rainfall was lower than the historic average (196 mm) and primarily

concentrated during the winter months.

Temperatures dropped around the beginning of the wine harvest.

HARVEST

Manual harvest.

Cabernet Sauvignon: 28th March - 27th April, 2017

Cabernet Franc: 8th - 26th March, 2017

Merlot: 2nd March, 2017

Petit Verdot: 22nd April, 2017

Vineyard yield is 5.5 tons/hectare.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The bunches are destemmed, the berries are selected, gently crushed, and deposited into stainless steel tanks for a 8-day fermentation. The new wine remains on its skins for another 10 days for a post-fermentation maceration.

AGING

14 months in French oak barrels, (25% new and 75% second use).

AGING POTENTIAL

15-20 years.

TASTING NOTES

Cherry red in color with tremendous aromatic intensity and notes of red fruits and spices. Well balanced on the palate, with great intensity and depth accompanied by a remarkable network of tannins that lend body and elegance.

FOOD PAIRING

Red and white meats, poultry, and game. Pastas with diverse sauces. Terrines and pâtés. Dry, ripe, and creamy cheeses.

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