

GRAVAS

del Maipo

CABERNET SAUVIGNON 2020
D.O. Puente Alto, Valle del Alto Maipo



VARIETIES	
CABERNET SAUVIGNON	90%
MERLOT	8%
PETIT VERDOT	2%
BOTTLING DATE	
December 2021	
ANALYSIS	
ALCOHOL	14.7° VOL%
pH	3.53
TOTAL ACIDITY (TARTARIC ACID)	5.46 g/L

WINEMAKER

Isabel Mitarakis.

VINEYARD

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

VINEYARD DESCRIPTION

The Puente Alto Vineyard is located at an altitude of 650 m.a.s.l., at the foot of the Andes Mountains, along the north bank of the Maipo River. The vines are pre-phylloxera stakes that are trained along a vertical trellis. Its soils are alluvial by origin, rocky, poor in nutrients, and highly permeable due to the large number of pebbles found in the subsoil. The vineyard produces smaller plants with concentrated and mature bunches.

PLANTATION YEAR

Older vineyard: 1985-1986-1992.

New vineyard: 2004 to 2013.

SOIL

The Puente Alto soil is composed of materials swept down from the Andes by the Maipo River. It is rocky, alluvial, and deep, yet poor in nutrients, which forces the roots to reach deep down in search of water and gives the plants greater resistance to drought. Highly permeable due to the large number of pebbles found in the subsoil.

CLIMATE

Semi-arid Mediterranean climate, influenced by the Andes mountains.

HARVEST

Cabernet Sauvignon: March 13th-27th.

Merlot: March 23rd.

Petit Verdot: April 2nd.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

Stems are removed from the bunches, and the grapes selected are softly squeezed to begin the 8-day fermentation in stainless steel tanks, followed by a 10-day maceration period.

AGING

14 months in French oak barrels, 15% new and 85% second-use.

AGING POTENTIAL

15 to 20 years.

TASTING NOTES

Red cherry color. This wine has a great aromatic intensity that reflects red fruits and spices. Balanced on the palate, with great intensity and depth, accompanied by an elegant set of tannins.

FOOD PAIRING

Red meats and white meats, poultry, and game meats. Pastas with a different sauces, terrines, and patés. Dry, mature, and creamy cheeses.

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