MARQUES de CASA CONCHA

MALBEC · VINTAGE 2019
D.O. Maule, Valle del Maule

VARIETY

MALBEC	100%

BOTTLING DATE
October 2020

ANALYSIS

ALCOHOL	14.1° VOL%
pH	3.41
TOTAL ACIDITY (TARTARIC ACID)	6.0 g/L

WINEMAKER
Marcelo Papa.

VINEYARD
Lourdes Vineyard, Maule D.O., Maule Valley.

VINEYARD DESCRIPTION
The Lourdes vineyard is located in the Pencahue area at equal distance from the coast and the Andes Mountains, in the middle of the Maule Valley. A vineyard planted on gentle hillsides that allow it to have excellent sunlight exposure, without the rays reaching the grapes directly.

PLANTATION YEAR
2010.

SOIL
Soils of colluvial origin, granitic-clayey, with good permeability, average organic matter content and low fertility.

CLIMATE
Mediterranean with a long dry season. It is characterized by a relatively warm zone, with a wide thermal oscillation between day and night.

HARVEST
From March 20th to April 5th.

VINIFICATION CELLAR
Lourdes Cellar.

VINIFICATION
Bunches are selected and destemmed, later transferred to fermentation tanks. This process is carried out in stainless steel tanks and lasts a total of 12 to 16 days. Malolactic fermentation is carried out naturally for 100% of the wine. Then its aging period is between 12 months in French oak barrels and fudges. Finally, stabilization occurs in a natural and untreated process.

AGING
12 months, 33% in 5,000-litre foudres and 67% in French oak barrels, 20% new and 80% second and third use.

AGING POTENTIAL
Drink now and up to 2025.

TASTING NOTES
Intense and deep red color, with violet tones. It is fresh, complex, and intense, with notes of black cherry, blackberry, violet, and sweet spices. It is vibrant, with character and personality. Its tannins are soft, and its finish is very nice and persistent.

FOOD PAIRING
It's a very versatile wine. It combines very well with pasta accompanied by grilled vegetables, grilled red meat, and mature cheese.