



CONCHA Y TORO

MASTER EDITION

CABERNET SAUVIGNON- VINTAGE 2018

D.O Maipo, Maipo Valley.

VARIETIES

CABERNET SAUVIGNON	86.5%
CABERNET FRANC	10%
SYRAH	2.1%
PETIT VERDOT	1.4%

BOTTLING DATE

January - March 2020

ANALYSIS

ALCOHOL	14.6° VOL%
pH	3.57
TOTAL ACIDITY (TARTARIC ACID)	5.18 g/L

WINEMAKER

Isabel Mitrakis.

VINEYARD

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

VINEYARD DESCRIPTION

Both vineyards are located close to the foothills of the Andes Mountains – the Puente Alto vineyard is 650 meters above sea level and the Pirque vineyard is 570 meters above sea level. Both vineyards have alluvial soils that are poor in nutrients, rocky, and highly permeable due to the abundance of gravel in the subsoil.

PLANTATION YEAR

1986-2005.

SOIL

Associated with fluvial terraces. Alluvial, rocky, poor in nutrients, and highly permeable due to the abundance of gravel in the subsoil.

CLIMATE

Semi-arid Mediterranean with a strong influence of the Andes Mountains. This is the coldest part of the Maipo Valley and has a pronounced difference between daytime and nighttime temperatures (approximately 18oC).

An extended ripening period concentrated and intensifies the aromas in the grapes.

HARVEST

Manual. First and second week of April 2018.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The grapes were destemmed and gently dropped into closed stainless steel tanks for fermentation, which lasted 8 days at 26oC.

AGING

16 months in French oak barrels and 5,000-litre foudre.

AGING POTENTIAL

Drink now and up to 2028.

TASTING NOTES

Deep red with lush cherry, black currant, and blackberry aromas with a touch of tar and smoke. The highly concentrated flavors are framed by firm tannins. The texture is smooth—almost silky—and masks the firm tannic structure that lies below and only appears on the lingering finish.

FOOD PAIRING

Grilled, roasted, or stewed red meats and game with intense and slightly acidic sauces (tomato or wine) or with herbs such as rosemary, thyme, and bay leaf. Perfect with most cheeses.



AGING 16 MONTH AGED	FRENCH OAK
	BARREL 60%
	FOUDRES 40%
	5,000- LTS FOUDES