



# CONCHA Y TORO

## MASTER EDITION

**CABERNET SAUVIGNON- VINTAGE 2021**

**D.O Maipo, Maipo Valley.**

### VARIETIES

CABERNET SAUVIGNON	94%
PETIT VERDOT	5%
CABERNET FRANC	1%

### DATE BOTTLED

October 2022

### ANALYSIS

ALCOHOL	14,8° VOL%
pH	3,55
TOTAL ACIDITY (TARTARIC ACID)	5,16 c/L
RESIDUAL SUGAR	2,94

### WINEMAKER

Marcelo Papa.

### VINEYARD

El Mariscal and Pirque Vineyards, D.O. Maipo, Maipo Valley.

### VINEYARD DESCRIPTION

Both vineyards are vsp-trained and located close to the foothills of the Andes Mountains, El Mariscal at 600 metres above sea level and Pirque at 570 metres above sea level.

### PLANTATION YEAR

1987-2004.

### SOIL

Alluvial soil on the third terrace of the northern bank of the River Maipo. The soils are low in nutrients and stony with a lot of gravel that ensures they are highly permeable, offering the vines 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 spring and summer of the 2021 vintage were cooler than normal and there was significant rainfall in January; however, there was sufficient luminosity to produce highly expressive fruit.

### HARVEST

The last two weeks of March.

### VINIFICATION CELLAR

Puente Alto Winery.

### VINIFICATION

The clusters are selected in the vineyard. Then the grapes 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 8 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

16 months in French oak barrels (30% new and 70% second- and third-use).

### AGING POTENTIAL

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

### TASTING NOTES

Deep, dark red. Black fruit aromas like cherries, cassis and blackberries, along with notes of cedar and a smoky hint. The mouth is velvety, framing a firm tannic structure and the finish is very long with pronounced flavours.

### FOOD PAIRING

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

