



CONCHA Y TORO

THE MASTER

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.

