



# CONCHA Y TORO



## THE MASTER

CABERNET SAUVIGNON- VINTAGE 2022

D.O Maipo, Maipo Valley.

### VARIETIES

CABERNET SAUVIGNON	100%
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### BOTTLING DATE:

March 2024

### ANALYSIS

ALCOHOL	14,5° VOL%
pH	3,63
TOTAL ACIDITY (TARTARIC ACID)	3,50 G/L
RESIDUAL SUGAR	2,40

### WINEMAKER

Marcelo Papa & Isabel Mitarakis.

### VINEYARD

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

### VINEYARD DESCRIPTION

Both vineyards are vsp-trained and located close to the foothills of the Andes Mountains, El Mariscal at 600 masl and Pirque at 690 masl.

### 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 Mountains. The 2022 season was one of the coldest in the last 10 years in terms of thermal accumulation. In Puente Alto and Pirque, despite the low rainfall (150 mm during the season) there were no major water problems and the vines grew without restriction during the critical moments of the season. This allowed us to obtain very good quality grapes while maintaining the expected yields, with a slightly later harvest than the previous one, due to a lower

thermal accumulation of 1,753 degree days (from August to the end of March). Although the season started off cool, temperatures normalized in February and March, resulting in optimal ripening of the fruit and concentrating the harvest period in order to obtain the best quality.

### HARVEST

The last two weeks of March.

### WINE 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.

### AGEING

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

### AGEING POTENTIAL

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

### TASTING NOTES

With great aromatic expression, notes of red fruits and spices stand out. It is balanced on the palate, with an elegant entry, followed by a deep and intense evolution, accompanied by the velvety texture of its tannins, characteristic of the alluvial soils of the Maipo Alto. The finish is fresh, smooth and persistent.

### FOOD PAIRING

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