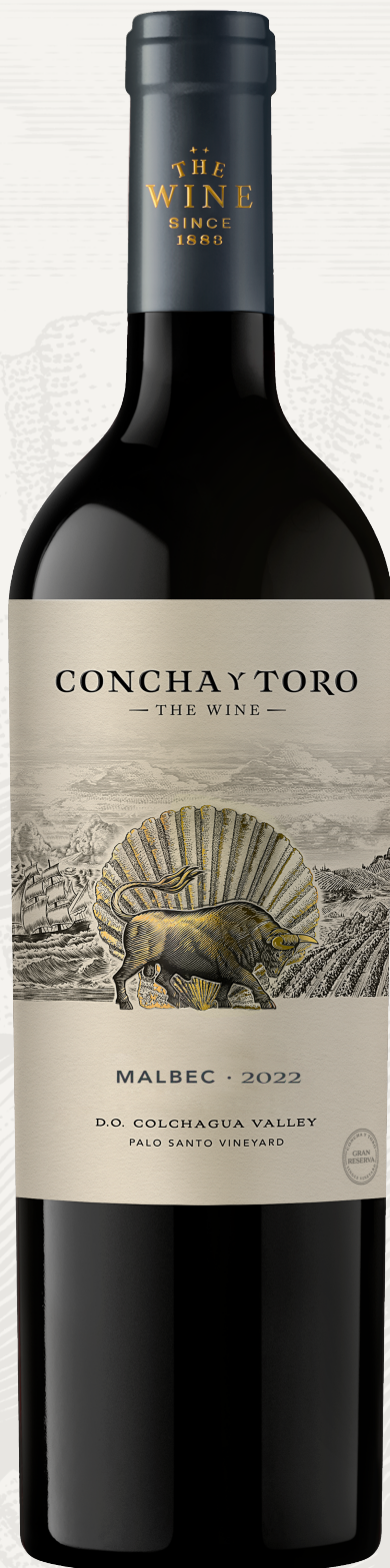


# CONCHA Y TORO

— THE WINE —

MALBEC

2022



## D.O. COLCHAGUA VALLEY

PALO SANTO VINEYARD

### VARIETIES

Malbec 100%

### ANALYSIS

Alcohol	14.3° VOL%
PH	3.57
Total Acidity	5.4 g/L
Residual Sugar	2.84

### BOTTLING DATE

March 2023

### WINEMAKER

Marcio Ramírez.

### VINEYARD

Palo Santo Vineyard, D.O. Marchigüe, Colchagua Valley, Tinguiririca riverbank.

### VINEYARD DESCRIPTION

The Palo Santo vineyard is located at 180 meters above sea level and extends along slopes and terraces near the south bank of the Tinguiririca River. The vines correspond to a pre-phylloxera mass selection and are conducted on a vertical trellis.

### PLANTATION YEAR

2003.

### SOIL

Colluvial, with gentle slopes of granite origin. There are also terraces originated by the deposit of materials carried by the Tinguiririca river.

### CLIMATE

The Mediterranean climate has a prolonged dry season. The temperatures are moderated by the influence from the Tinguiririca River and the coastal breezes.

### HARVEST

March 7th to March 13th.

### VINIFICATION CELLAR

Peumo Cellar.

### VINIFICATION

The selected bunches are destemmed and dropped gently into stainless steel tanks or closed barrels for fermentation over the course of 13–15 days, including a 5-day pre-fermentation cold soak.

### AGING

10 months in French oak barrels and 5000-liter casks. (10% new, 50% second use and 40% third use)

### AGING POTENTIAL

Drink now through 2025.

### TASTING NOTES

Deep, intense purple in color. The nose presents aromas of black fruits, blueberries, plums, and chocolate. The palate is concentrated, with soft, sweet tannins and black fruit flavors. Good structure and density.

### FOOD PARING

Grilled red or game meats; mushroom risotto and truffles; sauteed vegetables and pork; mexican food and mature cheeses.