

GRAVAS

del Maipo

CABERNET SAUVIGNON 2019
D.O. Puente Alto, Valle del Alto Maipo



| VARIETIES | |
|-------------------------------|------------|
| CABERNET SAUVIGNON | 86% |
| CABERNET FRANC | 10% |
| MERLOT | 4% |
| BOTTLING DATE | |
| - | |
| ANALYSIS | |
| ALCOHOL | 14.5° VOL% |
| pH | 3.64 |
| TOTAL ACIDITY (SULFURIC ACID) | 4.90 g/L |

WINEMAKER
Isabel Mitarakis.

VINEYARD
Puente Alto Vineyard, D.O. Puente Alto,
Alto Maipo Valley.

VINEYARD DESCRIPTION
The Puente Alto Vineyard is located 650 m asl at the foot of the Andes Mountains on the northern bank of the Maipo River. The vines come from pre-phylloxera cuttings and are trellised to vertical shoot position. The soils are of alluvial origin, rocky, poor in nutrients and highly permeable due to the amount of gravel in the subsoil. The vineyard produces low-vigor plants with concentrated, ripe bunches.

PLANTATION YEAR
Old vineyard: 1985 - 1986 - 1992
New vineyard: From 2004 to 2013

SOIL
The soils in Puente Alto are composed of material that has been dragged down from the Andes by the Maipo River. It is rocky, alluvial, and deep but poor in nutrients, which enables the roots to dig deep in search of water and to provide the plants with greater resistance to drought.

CLIMATE
Semi-arid Mediterranean with influence from the Andes mountains. It was a year with an average temperature between pint and harvest of 18.2 °C, which began to drop in early March. As for rainfall, it

was low, it was mainly concentrated in the winter months (162mm).

HARVEST
Merlot: 18 th March, 2019
C. Franc: 9th April, 2019
C. Sauvignon: 4th - 26th April, 2019

VINIFICATION CELLAR
Puente Alto Cellar.

VINIFICATION
The bunches are destemmed, the berries are selected, gently crushed, and deposited into stainless steel tanks for a 8-day fermentation. The new wine remains on its skins for another 10 days for a post-fermentation maceration.

AGING
14 months in French oak barrels, (30% new and 70% second use).

AGING POTENTIAL
15-20 years.

TASTING NOTES
Deep red color. Wine of great intensity and depth in the mouth, accompanied by a fine texture of velvety tannins. Elegant aromas of fresh red fruits with spicy notes stand out on the nose.

FOOD PAIRING
Red and white meats, poultry, and game. Pastas with diverse sauces. Terrines and pâtés. Dry, ripe, and creamy cheeses.