

# TERRUNYO

*Cabernet Sauvignon* | 2019

D.O. PIRQUE, MAIPO VALLEY



VARIETIES	
CABERNET SAUVIGNON	100%
BOTTLING DATE	
October 2020	
ANALYSIS	
ALCOHOL	14.9° VOL%
pH	3.65
TOTAL ACIDITY (TARTARIC ACID)	5.91 g/L

#### WINEMAKER

Marcio Ramírez.

#### VINEYARD

Pirque Vineyard, Las Terrazas Block, D.O. Pirque, Maipo Valley.

#### VINEYARD DESCRIPTION

The Pirque Vineyard is one of the oldest in the vineyard, it is located 650 meters above sea level and extends along the Maipo River, near the foothills of the Andes mountain range. Most of the vineyard is planted with rootstocks, there are only a few quarters from 1987 on open ground. They are conducted in a bundled bilateral cordon.

#### PLANTATION YEAR

1987, 2003, 2004 and 2008

#### SOIL

The Pirque Viejo vineyard soil is alluvial, rocky, poor in nutrients and highly permeable due to the gravel subsoil.

#### CLIMATE

Temperate-warm. Strongly influenced by the Andes mountains and the location along the southern bank of the Maipo River, generating a cooler and frost-free microclimate. There is a broad temperature oscillation during the summer.

#### HARVEST

9th to 22th of April.

#### VINIFICATION CELLAR

Puente Alto Cellar.

#### VINIFICATION

Hand-picked. The bunches are destemmed and go directly to the fermentation tank. This process is carried out in stainless steel tanks and lasts a total of 12 to 18 days, including a post-fermentation maceration period (3-7 days). The malolactic fermentation takes place in barrels in a natural way. The wine fulfills its period of aging in barrels. Finally, the stabilization of this wine occurs naturally, without treatments. It is not filtered at the time of bottling.

#### AGING

18 months in French oak barrels, 38% first use and 62% second and third use.

#### AGING POTENTIAL

Drink now and up to 2029.

#### TASTING NOTES

Intense red color. Highly expressive, with notes of blueberry, blackcurrant, graphite, and chocolate. Elegant herbal tones. It is an elegant and potent wine, with great density and character, vibrant and nervy enough to highlight the palate.

#### FOOD PAIRING

Meats, stewed vegetables, ratatouille, strong cheeses and seitan.

CONCHA Y TORO

DESDE 1883