



CONCHA Y TORO

CELLAR EDITION

CABERNET SAUVIGNON • VINTAGE 2019

D.O. Marchigüe, Colchagua Valley.

VARIETIES

CABERNET SAUVIGNON	88%
MALBEC	9%
CABERNET FRANC	2%
SYRAH	1%

BOTTLING DATE

JANUARY 2020

ANALYSIS

ALCOHOL	13.9° VOL%
pH	3.56
TOTAL ACIDITY (TARTARIC ACID)	4.97 g/L

WINEMAKER

Isabel Mitarakis

VINEYARD

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

VINEYARD DESCRIPTION

The Palo Santo Vineyard is located 180 m above sea level and extends along the hills and terraces near the southern bank of the Tinguiririca River. The vines are from a pre-phylloxera field selection and vertically positioned.

PLANTATION YEAR

2003.

SOIL

Colluvial, with gentle slopes of granitic origin as well as terraces formed by materials deposited by the Tinguiririca River.

CLIMATE

Mediterranean, with an extended dry season. The temperatures are moderated by the influence of the Tinguiririca River and coastal breezes.

HARVEST

March 18th to April 2th, 2019.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected bunches are destemmed and gently dropped into stainless steel tanks for fermentation over the course of 8–10 days. Malolactic fermentation takes place naturally. The wine is aged in French oak barrels and foudres. Stabilization takes occurred, without treatments, as the wine ages in the barrels.

AGING POTENTIAL

Drink now and up to 2025.

TASTING NOTES

Dark and deep purple wine. Unctuous aromas of cherry, cassis, cedar, blackberry, and slight hints of black pepper. Firm with a deep concentration of flavors. A delicate, silky texture frames soft tannins, which comes at the beginning of their long and pleasant finish.

FOOD PAIRING

Oven-roasted lamb, pork, or beef with black pepper sauce and spicy mashed potatoes or spicy sausage with a black olive baguette and Dijon mustard.



AGING

10
MONTH
AGED

FRENCH OAK

BARREL		80%
FOUDRES		20%
5,000+ LTS FODRES		