



ACONCAGUA ALTO

Cabernet Sauvignon
2019



VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for Aconcagua Alto Cabernet Sauvignon are sourced primarily from our MAX vineyards in the Aconcagua Valley, located in the valley's interior. The vineyard soils have a predominantly silty texture and are of colluvial origin. The diverse soil's unique nutrition and drainage conditions help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

WINEMAKING NOTES

The grapes were hand-picked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. Total maceration ranged from 8 to 28 days. The wine was aged for 14 months in French oak barrels, 35% new.

TASTING NOTES

Aconcagua Alto Cabernet Sauvignon 2019 has a beautiful cherry red colour with ruby hues. On the nose displays aromas of chocolate, cedar, mint, ripe black cherries, accompanied by cloves, and a soft balsamic tone that recalls tobacco. The palate shows notes of bitter chocolate, black and red fruits, complemented by nutmeg notes, rosemary, mint and liquorice. It is a juicy and fresh wine with fine-grained tannins with a chalky sensation; it presents a long-lasting finish and complexity full of subtlety. .

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.54

TOTAL ACIDITY: 5.69 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.52 g/L

AGEING: 14 months in French oak barrels, 35% new.