



## VINEYARDS

**APPELLATION:** Aconcagua Valley

The grapes that go into the Aconcagua Alto Cabernet Sauvignon primarily come from our Max vineyards in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

## **VINTAGE NOTES**

A classic vintage in the Aconcagua Valley, with a heat summation that was very similar to the average and an absence of precipitation during the growth period. As a result, the wines are very representative of their origin, with full palates and round tannins.

#### 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. The wine was aged for 12 months in French oak barrels, 35% of which were new.

# TASTING NOTES

Deep ruby-red in colour. This is a complex wine with red fruit aromas and tobacco, dill, and bay leaf notes, all framed by chocolate and cloves. The palate is juicy and spicy, with refreshing acidity that heightens the red fruit and very well accompanied by notes of chocolate and dried fruits. Excellent persistence on the finish.

## TECHNICAL INFORMATION

COMPOSITION: 90% Cabernet Sauvignon, 7% Cabernet Franc, 3% Petit Verdot

**ALCOHOL:** 14% **PH:** 3.52

RESIDUAL SUGAR: 2.53 g/L

AGING: 12 months in French oak barrels, 35% new.

**TOTAL ACIDITY:** 5.82 g/L (tartaric acid)

