



The grapes for the Aconcagua Alto Cabernet Sauvignon are sourced primarily 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

2015 was defined by an exceptionally good growing season from beginning to end. Warm and dry conditions accounted wonderfully ripe grapes for this very attractive year in vineyards in the Aconcagua Valley, which reflect the powerful wines that come from these terroirs. The 2015 vintage was one that tested our courage to pick early, bringing forward the picking dates in 10-20 days, having a historically early harvest.

WINEMAKING NOTES

The grapes were handpicked 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, 20% of which were new.

TASTING NOTES

Deep, bright ruby-red in colour. At the beginning, the aromas are reminiscent of black cherries, raspberries, while the ripe, black fruit appears from behind. The palate displays black fruit like blueberries and blackberries accompanied by strawberries and raspberries, all framed by soft vanilla and cedar notes. With a round, refreshing palate and excellent volume. Its tannins are fine grained and very subtle, that give a tremendous amount of pleasure.

TECHNICAL INFORMATION

COMPOSITION: 88% Cabernet Sauvignon, 7% Petit verdot, 5% Cabernet Franc.

ALCOHOL: 14% **PH:** 3.53

RESIDUAL SUGAR: 2.53 g/L

AGING:12 months in French oak barrels, 20% new.

TOTAL ACIDITY: 5.95 g/L (tartaric acid)



