



ACONCAGUA ALTO  
*Cabernet Sauvignon*  
 2016



**VINEYARDS**

**APPELLATION:** Aconcagua Valley

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**

The challenging vintage of 2016 performed different scenarios through the season, with a cool spring and a warmer than average summer. A rainy and cool October was followed by pleasant spring days in November, promoting a healthy flowering and fruit set. At the beginning of the summer temperatures gradually increased, reaching during January temperatures higher than the historical averages. February was warm, with oncoming sunny weather interspersed with cool morning fog, prevailing through to the end of the growing season. All of these conditions delivered wines of outstanding vivacity and character.

**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 14 months in French oak barrels, 30% of which were new.

**TASTING NOTES**

Bright cherry red color with ruby hues. Aromas of black raspberry, tea leaf and soft smoky notes are complemented with red fruits, rosemary, dill and a light touch of chocolate in the palate. A round and refreshing palate is backed up a good structure. Its tannins are elegant, subtle yet gives a solid balance to this juicy Cabernet Sauvignon.

**TECHNICAL INFORMATION**

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

**ALCOHOL:** 13.5%

**PH:** 3.5

**RESIDUAL SUGAR:** 2.33 g/L

**AGING:** 14 months in French oak barrels, 30% new.

**TOTAL ACIDITY:** 5.95 g/L (tartaric acid)