



ACONCAGUA ALTO
Cabernet Sauvignon
2017



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 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

As a result of higher temperatures and drier soils, bud break arrived earlier this season. As spring and summer unfolded, we experience dry conditions as well as constantly warm temperatures, especially during November and January. March blessed with a relief in the overall warm temperatures of the summer, allowing the grapes to gently continue ripening, while preserving their acidity and freshness.

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. Total maceration ranged from 8 to 28 days. The wine was aged for 14 months in French oak barrels, 35% of which were new.

TASTING NOTES

Beautiful and bright ruby red color of medium intensity. The nose displays aromas of ripe red and black fruits, framed by clove and a soft coffee note. The palate offers a dominant note of cassis along with cherry and fresh blueberries, plus a hint that remind of cherry tart. It has a medium structure with fine-grained tannins that provide great support, finishing with great persistence.

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.56

TOTAL ACIDITY: 5.98 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.47 g/L

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