



ACONCAGUA ALTO

Cabernet Sauvignon
2018



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 unique nutrition and drainage conditions of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

VINTAGE NOTES

The season began with considerable water reserves due to rain in May to October. Flowering reached its peak as generally in November. February and March recorded average temperatures, while April was slightly warmer. All these idyllic climatic conditions allowed the season to conclude with moderate temperatures, which confers a very balanced ripening and harvest and ideal sanitary conditions, allowing to obtain aromatic and flavour complexity in the grapes.

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 2018 has a beautiful and bright ruby red colour with violet hues. On the nose displays aromas of fresh red and black fruits, framed by clove and pastry notes. The palate offers a dominant note of red fruits and blackberries, plus a hint that reminds of blueberry tart. It has a medium structure with fine-grained tannins that provide excellent support, finishing with great persistence.

TECHNICAL INFORMATION

ALCOHOL: 13.5%

PH: 3.53

TOTAL ACIDITY: 5.85 g/L (in tartaric acid)

RESIDUAL SUGAR: 2.36 g/L

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