

THE EXPERTS' CHOICE

Aconcagua Alto
Cabernet Sauvignon 2021

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for Aconcagua Alto Cabernet Sauvignon come primarily from our MAX vineyards in the Aconcagua Valley. Located in the valley interior, the vineyard features soils that are mainly colluvial in origin, with a predominantly loamy to clayloam texture. The special soil nutrition and drainage conditions among the different soils help to control vigour in the vines, leading to a balanced fruit load, with small clusters and berries.

VINTAGE NOTES

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. However, northern, in the Aconcagua Inland, rainfall was only 21 mm, resulting in a long and gentle ripening season giving birth to fresh, elegant, and aromatic wines.

WINEMAKING NOTES

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 8 to 28 days. The wine was then aged for 18 months in French oak barrels, 25% new.

TASTING NOTES

Aconcagua Alto Cabernet Sauvignon 2021 has a deep ruby red colour with violet glints. The nose displays aromas of black cherries, cassis, raspberries accompanied by cocoa, and hints of truffles, clove, vanilla and a finish reminiscent of tobacco. It is a juicy wine with a refreshing acidity that enhances the red fruit, very well accompanied by the sweet notes of pastry, chocolate and dried fruits that its ageing in oak barrels has brought. On the palate, very fine, soft tannins give it structure and volume, with a long, persistent finish.

TECHNICAL INFORMATION

ALCOHOL:

13.5%

PH:

3.57

TOTAL ACIDITY:

5.43 g/L (in tartaric acid)

RESIDUAL SUGAR:

3.35 g/L

AGEING:

18 months in French oak barrels, 25% new.

