

*Aconcagua Cuvée*  
*Assemblage 2019*

## VINEYARDS

**APPELLATION:** Aconcagua Valley

The grapes were rigorously selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this area presents moderately warm summer days with cool evening breezes. The high thermal oscillation between day and night temperatures during the weeks before harvest triggers high concentrations of polyphenols, which intensifies the wine's colour.

## VINTAGE NOTES

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. The quality of our vineyards was demonstrated once again given the climatic fluctuations, droughts, and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

## WINEMAKING NOTES

Grapes were hand-picked, sorted, destemmed, crushed and placed in stainless-steel tanks for fermentation. Afterwards, the wine was kept in used French oak barrels for malolactic fermentation and ageing for 10 months.

## TASTING NOTES

The Aconcagua Cuvée Assemblage 2019 has a deep violet red colour with ruby hues. It shows a lot of black fruit reminiscent of maqui, blackberries and blueberries, framed by soft roasted notes and cloves on the nose. It is wide with excellent structure and almost with a creamy sensation, with soft and velvety tannins on the palate.

## TECHNICAL INFORMATION

<b>ALCOHOL:</b>	13.5°
<b>PH:</b>	3.59
<b>TOTAL ACIDITY:</b>	5.2 g/L (in tartaric acid)
<b>RESIDUAL SUGAR:</b>	3.27 g/L
<b>COMPOSITION:</b>	71% Shiraz, 15% Malbec and 14% Mourvedre

