

Aconcagua Cuvée

Assemblage 2020

VINEYARDS

APPELLATION: Aconcagua Valley

The grapes for Aconcagua Cuvée Assemblage 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 clay-loam 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

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

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 15 to 25 days. The wine was then aged for 10 months in used French oak barrels.

TASTING NOTES

Aconcagua Cuvée Assemblage 2020 has an intense ruby red colour with violet hues. The nose unfolds a lot of black fruit reminiscent of blackberries and blueberries, complemented by soft spicy notes such as cinnamon and cloves. The palate shows a mixture of black fruits and pastries that recall blueberries tart, framed by attractive notes of cloves, nutmeg and a touch of roasted coffee. The palate has a good structure with great volume and an almost creamy sensation with soft and elegant tannins.

TECHNICAL INFORMATION

ALCOHOL:	13.5°
PH:	3.61
TOTAL ACIDITY:	5.86 g/L (in tartaric acid)
RESIDUAL SUGAR:	2.55 g/L
COMPOSITION:	44% Petit Verdot, 30% Shiraz, 24% Malbec and 2% Carmenere

