

# Aconcagua Cuvée

Cabernet Sauvignon 2020

## VINEYARDS

**APPELLATION:** Aconcagua Valley

The grapes for Aconcagua Cuvée 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 12 months in French oak barrels, 16% new.

## TASTING NOTES

Aconcagua Cuvée Cabernet Sauvignon 2020 has a deep ruby red colour with violet hues. The nose shows red and black fruits like cherries and blackberries, accompanied by soft spicy notes that recall liquorice, all framed by notes provided by the barrels such as nutmeg, some vanilla and chocolate. On the palate, unfolds flavours of vanilla, cloves, cherries and plums, accompanied by soft herbal notes like peppermint. It is a wine with depth, freshness, and very elegant, long-lasting tannins.

## TECHNICAL INFORMATION

<b>ALCOHOL:</b>	13.5°
<b>PH:</b>	3.53
<b>TOTAL ACIDITY:</b>	5.98 g/L (in tartaric acid)
<b>RESIDUAL SUGAR:</b>	2.73 g/L

