

## THE EXPERTS' CHOICE

### Aconcagua Cuvée *Cabernet Sauvignon 2021*

#### 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

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 alarms from the Central Valley to the South. On the other hand, in Aconcagua Inland, thanks to its location 85 km north of the Central Valley,

rainfall was only 21 mm, which had no impact on the fruit's health.

#### 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 to 14 months in French oak barrels, 16% new.

#### TASTING NOTES

Aconcagua Cuvée Gran Reserva Cabernet Sauvignon 2021 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

**ALCOHOL:**

13.5%

**PH:**

3.58

**TOTAL ACIDITY:**

5.47 g/L (in tartaric acid)

**RESIDUAL SUGAR:**

3.14 g/L

**AGEING:**

12-14 months in French oak barrels, 25% new.

