

## Cabernet Sauvignon 2021

MAIPO VALLEY

**TYPE OF WINE:** Red wine

**D.O.:** D.O.: Andean Maipo Valley / Puente Alto / Río de Rocas Vineyards

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST DATE:** March 23 and 24

**NUMBER OF BOTTLES PRODUCED:** 50,000

### TASTING NOTES

Intense, dark ruby color. A delightful aroma displaying classic notes of forest fruit, blackberries, and hints of leather. Wonderfully elegant on the palate, with smooth tannins and a long fruity, spiced aftertaste that finishes on notes of toasted bread.

### SERVING SUGGESTION

It reveals all its structure and elegance when served with roasted red meat and game. Serve at 18°C (64°F).

### TECHNICAL DATA

Alcohol content: 13.5% ABV | pH: 3.61

Total acidity: 4.8 g/L (expressed in tartaric acid)

Residual sugar: 1.7 g/L

Allergy Advice: Contains sulfites.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Length of fermentation: 17 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation: 100% in French oak barrels.

Length of Fermentation: 9 days

Temperature of Fermentation: 73°F

Aging: In French oak barrels and German foudres for 18 months. 3% new barrel, 27% second-use foudre, 70% second-use or older barrel.

Bottling date: October 2022

Stored under good conditions, it will maintain its potential for the next: 10 years.

Allergy advice: Contains sulfites.

### 2021 VINTAGE

The 2020–2021 season began with a mild winter, where temperatures were somewhat higher than during the last vintage. Summer was cool, with temperatures around 1.5°C to 2°C (35°–36°F) lower than normal, and in late January there was rainfall that kept us on the alert to prevent fungi such as botrytis. The 2021 vintage is considered cold, reaching a level of ripeness that allowed us to harvest the grapes without rushing, at their optimal

point with good acidity and moderate alcohol levels. In the Maipo Valley, these conditions enabled the grapes to reach an attractive point of ripeness, with prominent acidity, herbal aromas, and elegance, giving wines of exceptional quality.

### HISTORY

Our Cordillera range is about finding the finest expression of a variety in a specific valley. For our Cordillera Cabernet Sauvignon, we chose the Maipo Valley, specifically the mountainous area of Pirque, known throughout Chile for the quality of its red wines. The area's particular soil and climate conditions make for very elegant, character-driven wines, which is exactly what we look for in our Cordilleras.

### RÍO DE ROCAS VINEYARDS

Location: Puente Alto Sector, Maipo Valley Andes.

Coordinates: 33°36'19" S

70°39'06" W

Elevation: 15 meters above sea level

Distance from the Andes: 11 Kilometers

Area: 8 ha

Year of planting: 2000

Planting density: 2.1 m. x 1.2 m., (3,950 plants per hectare)

Training system: Trellis with northwest-southeast orientation

Yield: 1.5 to 2 kilos per plant

### SOIL

Located in soil of alluvial origin, on the third Maipo River terrace. The soil has a clay loam texture on a sandy loam profile with some angular stones on the surface and pebbles deeper down. It is moderately alkaline with low fertility due to its low organic matter content.

### CLIMATE CONDITIONS

The climate is semi-arid, highly influenced by the proximity of the Andes Mountains, but also by the Pacific Ocean anticyclone that comes up through the open valley, giving us very cold nights during the season. The location of the vineyards and topography result in a temperature difference of more than 20°C (68°F) between day and night, replenishing this area's water reserves than annual rainfall.



