

Cabernet Sauvignon 2022

MAIPO VALLEY

TYPE OF WINE: Red

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

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: March 18 to 30

BOTTLES PRODUCED: 31.000

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 level: 14% ABV
pH: 3,43
Total acidity: 5,5 g/L (tartaric acid)
Residual sugar: 1,7 g/L

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 16 days
Type of fermentation: Alcoholic fermentation in stainless steel tanks. Malolactic fermentation 100% in French oak barrels.
Length of fermentation: 11 days
Fermentation temperature: 23°C (73°F)
Aging: In French oak barrels and German foudres for 18 months. 1% new barrel, 15% first-use foudre, 31% second-use foudre, 53% second-use or older barrel.
Bottling date: October 2023
Stored under good conditions, it will maintain its potential for the next: 10 years.

2022 VINTAGE

The 2021–2022 vintage was particularly challenging. The mega drought of recent years has persisted, making the situation increasingly difficult, not only in rainfed vineyards but now also in irrigated vineyards where there is no longer enough water to cover the needs of the vines. The spring was mostly mild, with normal temperatures but some frosts in mountain and coastal areas. These conditions resulted

in uneven phenological stages, which meant the evolution of the ripening had to be followed very closely. This vintage was warmer than 2021 and yields were lower, heavily impacted by the lack of water. Intense work had to be done in the winery to receive smaller batches given the unevenness of the ripening in the vineyards. The wines from the 2021–2022 vintage are concentrated, with good tannin and appropriate acidity, displaying an interesting balance between freshness and ripeness. stages, which meant the evolution of the ripening had to be followed very closely. This vintage was warmer than 2021 and yields were lower, heavily impacted by the lack of water. Intense work had to be done in the winery to receive smaller batches given the unevenness of the ripening in the vineyards. The wines from the 2021–2022 vintage are concentrated, with good tannin and appropriate acidity, displaying an interesting balance between freshness and ripeness. Rainfall: 129.4 mm

VINEYARDS

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

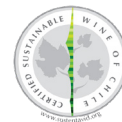
Yield: 1.5 to 2 kilos per plant

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 excellent aromas.



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