

## Cabernet Sauvignon 2023

### MAIPO VALLEY

#### TYPE OF WINE: Red Wine

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

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST DATE:** March 18<sup>th</sup> - 30<sup>th</sup>

**BOTTLES PRODUCED:** 41,807

#### 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: 3,58  
Total acidity: 4.8 g/L (tartaric acid)  
Residual sugar: 1,9 g/L

**FORMATS AVAILABLE:** 75 cl

#### WINEMAKING

Length of maceration: 20 days  
Type of fermentation: Alcoholic fermentation in stainless steel tanks. Malolactic fermentation 100% in French oak barrels.  
Length of fermentation: 9 days  
Fermentation temperature: 24°C (73°F)  
Aging: In French oak barrels and German foudres for 18 months. 2% new barrel, 15% first-use foudre, 45% second-use foudre, 38% second-use or older barrel.  
Bottling date: February 2025  
Stored under good conditions, it will maintain its potential for the next: 10 years.

#### 2023 VINTAGE

The harvest period for us began on February 6 and ended on April 26, lasting 80 days. This harvest was presented with above normal temperatures in much of the country and with higher rainfall than the previous season 2022, even though it was considered a dry year, where the general water deficit or mega

especially in the central-southern zone (Maipo to Itata). In very hot and dry years such as these, a significant challenge is to reach maturity as slowly as possible, losing as little acidity as possible and avoiding dehydration. Harvest dates are critical. For the dry-farmed (non-irrigated) vineyards, it was essential to move the soils to capture as much moisture as possible from the winter and spring rains. Thus, the plants arrived better prepared, in better shape at the end of the season, and better tolerated the high temperatures. Irrigation management was critical in the irrigated vineyards, preventing the plant from suffering very high and permanent temperatures. This season's wines reflect the above conditions, exhibiting moderately higher alcohol and some what lower acidity than in years considered cool. Rainfall: 202.4 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.



drought persists,