

MARQUES *de* CASA CONCHA

PAÍS CINSAULT • VINTAGE 2015

D.O. Secano Interior, Cauquenes, Maule Valley

VARIETIES

PAÍS	85%
CINSAULT	15%

BOTTLING DATE

November 2015

ANALYSIS

ALCOHOL:	12,8° VOL%
pH	3,37
TOTAL ACIDITY (TARTARIC ACID)	4,88 g/L

WINEMAKER

Marcelo Papa.

VINEYARD

D.O. Secano Interior, Cauquenes, Maule Valley.

País: Los Postes Vineyard, Maule Valley.

Cinsault: Trehuaco Vineyard, Itata Valley.

VINEYARD DESCRIPTION

The País grapes come from century-old vines in Los Postes Vineyard, west of the city of Cauquenes, 25 kilometers from the sea and at an altitude of 167 m a.s.l. The Cinsault vines are more than 50 years old and come from the Trehuaco Vineyard, 18 kilometers from the Pacific Ocean and 160 m a.s.l.

PLANTATION YEAR

País: 1900-1910 approx. – Cinsault: 1950 approx.

SOIL

The soils are of colluvial origin with a sandy and red clay texture.

CLIMATE

Mediterranean with a coastal influence. Average annual rainfall is 735 mm in the Maule Valley and increases to 1,100 mm in the Itata Valley.

HARVEST

Manual. Second week of April, 2015

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The two varieties are vinified separately using the carbonic maceration method for more delicate extraction and a fresh, fruity wine that is easy to drink. Fermentation takes place in stainless steel tanks and used barrels over the course of 18 days.

AGING

9 months on its lees in stainless steel tanks.

AGING POTENTIAL

Drink now or cellar until 2017.

TASTING NOTES

Light red in color with notes of raspberries and black currants on the nose. Light-bodied and fresh. Made using carbonic maceration to express the fresh and fruity character specific to the zones where the grapes grow.

FOOD PAIRING

Grilled red meats; tapas and appetizers; Razor clams Parmesan, fatty fish.

