

# MARQUES *de* CASA CONCHA



## VARIETIES *Cabernet Sauvignon*

CABERNET SAUVIGNON	86,5%	VINTAGE <b>2018</b>
CABERNET FRANC	10%	
SYRAH	2,1%	
PETIT VERDOT	1,4%	

## ORIGIN *Puente Alto Vineyard and Pirque Vineyard*

<i>D.O. Maipo, Maipo Valley.</i>	
PLANTATION YEAR	1986 -2005

### WINEMAKER

Marcelo Papa.

### SOIL

Associated with fluvial terraces. Alluvial, rocky, poor in nutrients, and highly permeable due to the abundance of gravel in the subsoil.

### CLIMATE

Semi-arid Mediterranean with a strong influence of the Andes Mountains. This is the coldest part of the Maipo Valley and has a pronounced difference between daytime and nighttime temperatures (approximately 18°C). An extended ripening period concentrated and intensifies the aromas in the grapes.

### TASTING NOTES

Deep red with lush cherry, black currant, and blackberry aromas with a touch of tar and smoke. The highly concentrated flavors are framed by firm tannins. The texture is smooth—almost silky—and masks the firm tannic structure that lies below and only appears on the lingering finish.

### FOOD PAIRING

Grilled, roasted, or stewed red meats and game with intense and slightly acidic sauces (tomato or wine) or with herbs such as rosemary, thyme, and bay leaf. Perfect with most cheeses.

<b>AGING</b>	<b>FRENCH OAK</b>		<b>FOUDRES</b>
<b>16</b> MONTHS	<b>60%</b>	NEW 27%	<b>40%</b>
		2 <sup>ND</sup> USE 73%	

<b>WINE ANALYSIS</b>	PH 3.57
	ALC. CONTENT 14.6° %
	TOTAL ACIDITY 5.18 G/L