

MARQUES *de* CASA CONCHA



ETIQUETA NEGRA • VINTAGE 2019 *D.O. Puente Alto, Alto Maipo Valley*

VARIETIES

CABERNET SAUVIGNON	91%
CABERNET FRANC	6%
PETIT VERDOT	3%

BOTTLING DATE

November 2020

ANALYSIS

ALCOHOL	14.7° VOL%
PH	3.52
TOTAL ACIDITY (SULFURIC ACID)	5.07 G/L

WINEMAKER

Marcelo Papa.

VINEYARD

El Mariscal Vineyard, D.O. Puente Alto, Alto Maipo Valley.

VINEYARD DESCRIPTION

The El Mariscal vineyard is located at 650 meters above sea level, at the foot of the Andes Mountains, on the Maipo River's north bank. Its soils are alluvial in origin, stony, low in nutrients, and highly absorbent due to the subsoil's gravel. It produces delicate plants with strong and mature clusters.

PLANTATION YEAR

Year 2000. 5,500 plants/ha.

SOIL

Its soils are of alluvial origin, stony, low in nutrients, highly porous due to the amount of gravel present in the subsoil, allowing excellent drainage.

CLIMATE

Semi-arid Mediterranean climate, strongly influenced by the Andes Mountains. This is the coldest part of the Maipo Valley; its marked daily temperature oscillation of around 18°C prolongs the grapes' ripening, concentrating and intensifying their aroma.intensification of their aromas.

HARVEST

Third and fourth week of March.

VINIFICATION CELLAR

Puente Alto Winery.

VINIFICATION

Bunches are destemmed and then dropped into the fermentation closed stainless steel tanks, lasting a total of ten days. We use the traditional pumping-over technique. Subsequently, the wine is left in contact with the skins for approximately ten days and then devatted. Malolactic fermentation takes place naturally.

AGING

Sixteen months in French oak barrels. (40% new and 60% second use).

AGING POTENTIAL

Twenty years.

TASTING NOTES

Deep, dark red. Unctuous flavors of cherry, black currant, cedar, blackberry, black tar, plus some smoke presence. The wine shows deep flavors strengthened by firm tannins. Its texture is smooth, almost silky, veiling the firm tannic structure found in the wine.

FOOD PAIRING

Red meats and game meats grilled, roasted, or stewed in sauces with a touch of acidity (with tomato or wine) or herbs such as rosemary, thyme, and bay leaf; it is a wine that goes perfectly with most cheeses.