

MARQUES *de* CASA CONCHA



MALBEC • VINTAGE 2019 *D.O. Maule, Valle del Maule*

VARIETY	
MALBEC	100%
BOTTLING DATE	
<i>Since October 2020</i>	
ANALYSIS	
ALCOHOL	14° VOL%
pH	3.46
TOTAL ACIDITY (TARTARIC ACID)	5.5 g/L

WINEMAKER
Marcelo Papa.

VINEYARD
Lourdes Vineyard, Maule D.O., Maule Valley.

VINEYARD DESCRIPTION
The Lourdes vineyard is located in the Pencahue area at equal distance from the coast and the Andes Mountains, in the middle of the Maule Valley. A vineyard planted on gentle hillsides that allow it to have excellent sunlight exposure, without the rays reaching the grapes directly.

PLANTATION YEAR
2010.

SOIL
Soils of colluvial origin, granitic-clayey, with good permeability, average organic matter content and low fertility.

CLIMATE
Mediterranean with a long dry season. It is characterized by a relatively warm zone, with a wide thermal oscillation between day and night. The beginning of the ripening stage presented high maximum temperatures, which moderated towards February and March with cool nights. These conditions, along with a rather early harvest, were essential for fresh fruit expression, soft tannins and balanced acidity.

HARVEST
20 March to 5 April

VINIFICATION CELLAR
Lourdes Winery

VINIFICATION
Bunches are selected and destemmed, later transferred to fermentation tanks. This process is carried out in stainless steel tanks and lasts a total of 12 to 16 days. Malolactic fermentation is carried out naturally for 100% of the wine. Then its aging period is between 12 to 14 months in French oak barrels and fudges. Finally, stabilization occurs in a natural and untreated process

AGING
12 to 14 months. 80 % in 5,000 foudres, 20 % in French oak barrels.

AGING POTENTIAL
Drink now and up to 2025.

TASTING NOTES
Deep red with violet tones. This wine is complex, with multiple aromatic layers where notes of sour cherry, black plums, and blackberry prevail and mix with sweet spices and a delicate mineral touch. It shows firm and soft tannins. It is a fruity, dense, and vibrant wine that maintains complexity in the mouth with a persistent finish.

FOOD PAIRING
It's a very versatile wine. It combines very well with pasta accompanied by grilled vegetables, grilled red meat, and mature cheese.