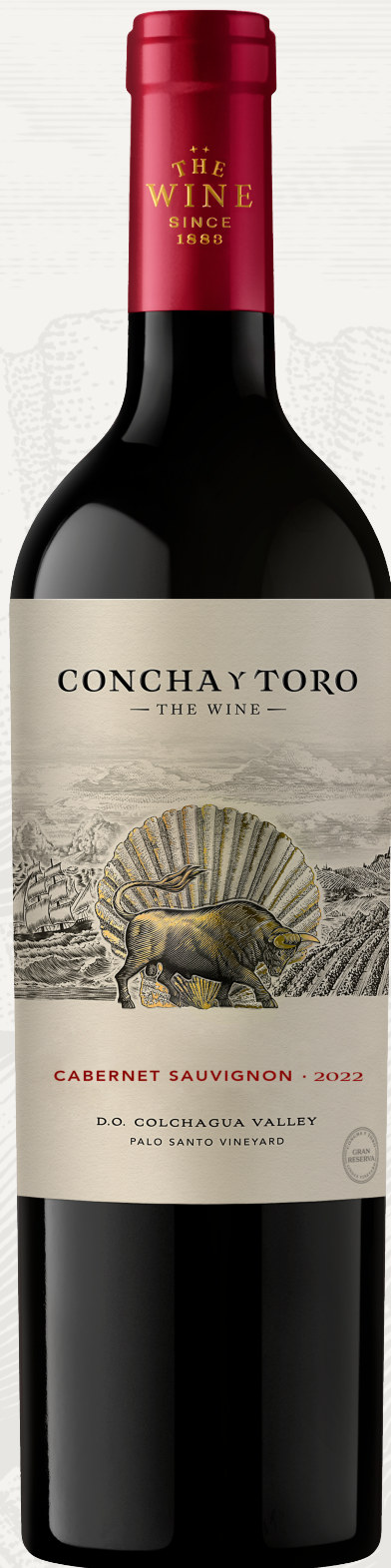


CONCHA Y TORO

— THE WINE —

CABERNET SAUVIGNON 2022



D.O. VALLE DE COLCHAGUA

VIÑEDO PALO SANTO

VARIETIES

Cabernet Sauvignon **90%**
Syrah **10%**

ANALYSIS

Alcohol **14.4° VOL%**
PH **3.60**
Acidez Total **5.16 g/L**
Azúcar Residual **2.94**

BOTTLING DATE

September 2022 / August 2023

WINEMAKER

Marcio Ramírez.

VINEYARD

Palo Santo Vineyard, D.O. Marchigüe, Colchagua Valley, banks of the Tinguiririca River.

VINEYARD DESCRIPTION

The Palo Santo Vineyard is located at 180 metres above sea level and extends along the slopes and terraces close to the southern banks of the Tinguiririca River. The vines were produced through massal selection from pre-phylloxera genetic material and are VSP-trained.

PLANTATION YEAR

2003 - 2005.

SOIL

Well-draining alluvial soils on gentle slopes of granitic origin with red clay. There are also terraces formed by material deposited by the Tinguiririca River.

CLIMATE

The Mediterranean climate has a prolonged dry season. The temperatures are moderated by the influence from the Tinguiririca River and the coastal breezes.

HARVEST

From March 22nd to April 5th.

VINIFICATION CELLAR

Peumo Cellar.

VINIFICATION

The selected clusters are destemmed, then gravity-fed into the fermentation vats. The alcoholic fermentation takes place in stainless steel tanks and lasts 9 days. The wine undergoes a spontaneous malolactic fermentation. Then it is aged in French oak barrels and foudres. Finally, it is naturally stabilized, without treatments, whilst it is ageing in the barrels.

AGING

12 meses en barricas de roble francés y foudres (20% nuevo, 80% de segundo uso).

AGING POTENTIAL

Beber ahora hasta 2024.

TASTING NOTES

Vino de color púrpura oscuro y profundo. Aromas untuosos de cereza, cassis, cedro, mora y ligeros toques de pimienta negra. Firme con una profunda concentración de sabores.

FOOD PARING

Red meat, mature cheese and typical Chilean cuisine.