

MARQUES *de* CASA CONCHA



ETIQUETA NEGRA • VINTAGE 2017 D.O. Puente Alto, Alto Maipo Valley

VARIETIES

CABERNET SAUVIGNON	62%
CABERNET FRANC	30%
PETIT VERDOT	8%

BOTTLING DATE

September 2018

ANALYSIS

ALCOHOL	14.4° VOL%
PH	3.55
TOTAL ACIDITY (SULFURIC ACID)	5.18 G/L

WINEMAKER

Marcelo Papa.

VINEYARD

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

VINEYARD DESCRIPTION

The El Mariscal Vineyard has an altitude of 650 m.a.s.l., in the foothills of the Andes and along the northern bank of the Maipo River. Its alluvial soil is lacking in nutrients and highly permeable due to the number of loose stones found in the subsoil. It produces fairly weak and slow-growing vines with concentrated and mature bunches.

PLANTATION YEAR

2000. 5,500 plants/hectare.

SOIL

The soils are of alluvial origin and rocky, poor in nutrients, and have tremendous permeability due to the gravel in the subsoil which enables excellent drainage.

CLIMATE

The semi-arid Mediterranean climate is highly influenced by the Andes Mountains. The vineyard is located in the coldest region of the Maipo Valley, with

a variation of around 18°C between daily high and low temperatures. This leads to a longer grape maturation time and a concentration and intensification of their aromas.

HARVEST

Hand-picked during the last week of March and the first week of April 2017.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

The grapes are removed from the stems and fall into the fermentation tanks. This process is performed in closed tanks and lasts a total of 9 to 10 days. The wine is pumped using traditional methods and then left in contact with the skins for around 10 days, at which time it is removed from the tanks. Malolactic fermentation occurs naturally.

AGING

16 months in French oak barrels. (60% new and 40% used).

AGING POTENTIAL

20 years.

TASTING NOTES

Dark red. Oily body with notes of cherry, blackcurrant, cedar, blackberry and black tar, as well as a hint of graphite. It has a deep concentration of flavors framed by strong tannins. A soft, almost silky, texture masks the wine's tannin structure, which really stands out at the beginning of the long finish.

FOOD PAIRING

Red and game meats, grilled or cooked in stews with strong-flavored sauces and a touch of acidity (tomato or wine), or prepared with herbs such as rosemary, thyme and bay leaf; perfectly paired with most cheeses.