CORDILLERA de los Andes ®



Cabernet Sauvignon 2020

MAIPO VALLEY

TYPE OF WINE: Red

D.O.: Andean Maipo Vallety

VARIETIES: 100% Cabernet Sauvignon HARVEST DATE: March 10 and 19 BOTTLES PRODUCED: 40.000

TASTING NOTE

Intense, dark ruby color. A delightful aroma displaying classic notes of forest fruit, blackberries, and hints of leather. Wonderfully elegant on the palate, with smooth tannins and a long fruity, spiced aftertaste that finishes on notes of toasted bread.

SERVING SUGGESTION

It reveals all its structure and elegance when served with roasted red meat and game.

TECHNICAL DETAILS

Alcohol level: 13,5% ABV

pH: 3.54

Total acidity: 5,1 q/L (tartaric acid)

Residual sugar: 1,7 g/L

Allergy advice: Contains sulfites.

Stored under good conditions, it will hold its potential for the next:

10 years.

FORMATS AVAILABLE: 75 cl

WINEMAKING

Length of maceration: 17 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak.

Length of fermentation: 9 days Fermentation temperature: 23°C

Aging: In French oak barrels and German foudres for 18 months. 1% new barrel, 32% first-use foudre, 67% second-use or older barrels.

Bottling date: November 2021

AWARDS AND SCORES

2019 Vintage: 94 pts - Descorchados (CHILE)

92 pts - Tim Atkin (UK)

92 pts - James Suckling (USA)

91 pts - Vinous Media (ARGENTINA)

2018 Vintage: 91 pts - Tim Atkin (UK)

94 pts - Descorchados (CHILE)

91 pts - James Suckling (USA)

92 pts - Vinous Media (ARGENTINA)

91 pts - Wine Advocate (USA)

2017 Vintage: 91 pts- Deascorchados

2016 Vintage: 94 pts. - Descorchados

93 pts. - Tim Atkin

91 pts. - James Suckling

90 pts. - Decanter



Cabernet Sauvignon 2020

2020 VINTAGE

The yield levels of certain vineyards were significantly impacted by the prolonged water shortage affecting a large part of the country, in addition to the severe frosts that occurred between September and November 2019 and the high temperatures in months where this was not expected, resulting in bringing the anticipated harvest date forward for this vintage. Given this scenario, it was logical to think that the grape acidity would be affected, but this did not happen, thus leading to a very positive status for a hot year. In the Maipo Valley, the harvest took place fifteen days earlier than in a normal year.

Precipitation June 2019-May 2020: 73.6 mm

STORYTELLING

Our Cordillera range is about finding the finest expression of a variety in a specific valley. For our Cordillera Cabernet Sauvignon, we chose the Maipo Valley, specifically the mountainous area of Pirque, known throughout Chile for the quality of its red wines. The area's particular soil and climate conditions make for very elegant, character-driven wines, which is exactly what we look for in our Cordilleras.

VINEYARDS

RÍO DE ROCAS VINEYARDS

Location: Puente Alto Sector, Maipo Valley Andes.

Coordinates: 33°36'19'' S 70°39'06'' W

Elevation: 15 meters above sea level

Distance from the Andes: 11 Kilometers

Area: 8 ha Year of planting: 2000

Planting density: 2.1 m. x 1.2 m., (3,950 plants per hectare)
Training system: Trellis with northwest-southeast orientation

Yield: 1.5 to 2 kilos per plant

Soil: Located in soil of alluvial origin, on the third Maipo River terrace. The soil has a clay loam texture on a sandy loam profile with some angular stones on the surface and pebbles deeper down. It is moderately alkaline with low fertility due to its low organic matter content.

Climate Conditions: The climate is semi-arid, highly influenced by the proximity of the Andes Mountains, but also by the Pacific Ocean anticyclone that comes up through the open valley, giving us very cold nights during the season. The location of the vineyards and topography result in a temperature difference of more than 20°C between day and night.