

2024/ CABERNET SAUVIGNON

D.O.Pirque - Maipo Valley , Chile



85% Cabernet Sauvignon 8% Syrah 7% Petit Verdot

BOCA CHICA, the easternmost vineyard in Chile, offers the ideal soils for the elegance and complexity of our Cabernet Sauvignon, at around 1,000 meters above sea level. In the most extreme areas of the site, where soils are leaner and less clay-rich, there is a balanced combination of alluvial soils (former riverbeds) and colluvial soils (material fallen from surrounding slopes). At the surface, the colluvial layers contain clay components with consistent moisture, resulting in good soil structure.

Just beneath this layer, the alluvial soils contain more sand and gravel, allowing drainage to regulate moisture so it is sufficient without waterlogging the vine. This makes it possible to precisely control vine vigor through irrigation. Sun exposure is limited by the surrounding mountain slopes, which reduces temperature extremes and allows the vines to ripen gently, resulting in a more elegant Cabernet Sauvignon.

Winemaking note

Once the Gran Cuvée Cabernet Sauvignon grapes were harvested by hand in 12 kg boxes, they were destemmed, crushed, and macerated in stainless steel tanks in small lots. Cold maceration lasts between 10 - 12 days and was decided according to taste of each separate lot. Fermentation is designed to draw out big fruit and round elegant tannins with temperatures that reach maximum 26°C. The musts were then macerated for 2 - 5 more days again 5 more days again always according to taste of each separate lot. There were two tanks of about 12,000 litres made. About 25 % of the wine was barrel aged in new French barrels (Sylvain & Vicard Prestige) for between 11 and 13 months. This wine was aged for 8 months minimum in bottle.

Tasting Note

This is anything but typical Chilean Cabernet. Behind its deep ruby-red colour is an elegant nose of fresh red berry fruit with the subtlest hints of vanilla and tobacco. On the palate it is well structured, medium bodied and giving, but it gives finesse not power and its tannins are round friendly, subtle and silky.

Pairing

"Roasted duck breast with purée"
(Cyril Chaplot, WFC).



Harvest Date Marzo	Production 7,865 botellas	Alcohol degree 13,9% Vol.	Residual sugars 2,33 g/l	Total Acidity 3,38 g/l	PH 3,67
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