
Cabernet sauvignon

D.O. Pirque — Valle del Maipo Andes — Chile

Vineyard

Viña Arturo Pérez Rojas

D.O. Pirque — Valle del Maipo Andes — Chile

Viticulteur: Marco Pérez Ramírez

Harvest

Manual, by night from 7 to 8 May 2014

Winemaking

The terroir's expression and the vintage dictates the winemaking and ageing.

Native fermentation, without filtration.

Ageing: 16 months in new French oak barrels, Marsannay le Bois du Roy, France.

Sensorial analysis: Eric Verdier

Production 2014: 2346 bottles.

Grape variety: 100% Cabernet Sauvignon

Alcohol content: 14° VOL%

pH: 3.74

Total acidity: 3.16 g/L (sulfuric acid)

Advice

Ageing potential: 25 years

Drinking from 2022

Apogee: 2035



Tasting note

2014 difficult year: it was necessary to remove grapes that were not ripe enough. After this sacrifice, the bunches of Cabernet Sauvignon that we keep offered unusual, olfactory and gustatory sensations that few terroirs in the world are able to produce.

Black ruby color with a shiny disc. A nose where notes of fresh blackcurrant, blueberries and candied cherries mingle with a background of spices and incense. On the palate, it is the sweetness that surprises: no harshness, no bitterness, no astringency to disturb the tasting. A velvety sensation, but not lacking in intensity, and which remains for a long time in an almost pastry sensation.

It already has all the finesse of the Cabernet Sauvignon of a Lafite Rothschild, and the warmth of the Pinot Noir of a Richebourg. When the terroir dominates the grape variety in this way and leaves its mark, we are in the presence of an exceptional wine.