

---

**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, from 29 to 31 April 2016.

---

**Winemaking**

---

The terroir's expression and the vintage dictates the winemaking and aging process.

---

Native fermentation, without filtration.

---

Ageing: 42 months in new French oak barrels (80%), Marsannay le Bois du Roy, France.

---

Sensorial analysis: Eric Verdier

---

Production 2016: 3300 bottles

---

Grape variety: 100% Cabernet Sauvignon

---

Alcohol content: 14° VOL%

---

pH: 3.61

---

Total acidity: 3.19 g/L (sulfuric acid)

---

**Advice**

---

Ageing potential: 15 – 20 years

---

Drinking from 2021

---

Apogee: 2025/2030

---



---

**Tasting note**

2016 was a year with torrential rains during the harvest. We remove almost all the bunches, keeping only the grapes from one of our 7 micro-plots.

Bright ruby color that sparkles and reflects light like a precious jewel. Extraordinary nose that evokes the fragrances of a Richebourg, the cherry and raspberry brandy of the Case Basse de Soldera, the Asili Cru in Barbaresco de Giacosa, the bouquet slightly marked by roasting notes of the Château Cheval Blanc in Saint-Emilion (1964), but perhaps even more the pastry violet of Château Margaux 1990.

The palate is like the nose: velvety, smooth, without lacking fullness or persistence. A flourish of complex flavors that evolve throughout the tasting. A voluptuous wine that has slowly fixed and metabolized the many facets of its Mother Earth during 42 months of aging in new barrels (80%). A remarkable wine that is admirably tamed today and will undoubtedly delight the gourmet for the next decade. A wine that will surprise those who have certainties about Cabernet Sauvignon.