
Cabernet sauvignon

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

Vineyard

Viña Arturo Pérez Rojas

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Viticulteur: Marco Pérez Ramírez

Harvest

Manual, from 3 to 6 April 2017

Winemaking

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

Native fermentation, without filtration.

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

Sensorial analysis: Eric Verdier

Production 2017: 4600 bottles

Grape variety: 100% Cabernet Sauvignon

Alcohol content: 14.5° VOL%

pH: 3.58

Total acidity: 3.05 g/L (sulfuric acid)

Advice

Ageing potential: 25 years

Drinking from: 2022

Peak: 2035



Tasting note

A solar vintage. Here again a drastic selection, we made very little wine, but in this blend, we were able to use the grapes of our 7 micro-plots.

A deep ruby color. A nose of blueberries and blackcurrants cooked in a cauldron; Behind these fruity notes, a delicate bouquet comes to question our olfactory epithelium, spices, incense, essences of rare woods and a note of aged rum. On the palate, it is pure elegance, smooth, without harshness or hardness, the tannins are fine, flexible and well mixed. No brutality or bitterness, but silkiness and softness that stays in the mouth for a long time.

A top-of-the-range wine in an intimate register, as one would say of a Beethoven string quartet.