

MARQUES
de
CASA CONCHA

Heritage



HERITAGE · 2020 VINTAGE

D.O. Puente Alto, Alto Maipo Valley

VARIETIES

CABERNET SAUVIGNON	84%
CABERNET FRANC	12%
PETIT VERDOT	4%

BOTTLING DATE

October 2021

ANALYSIS

ALCOHOL:	14° VOL%
PH	3.52
TOTAL ACIDITY:	5.07 G/L

WINEMAKER

Marcelo Papa.

VINEYARD

El Mariscal and Don Melchor Vineyards D.O. Puente Alto, Alto Maipo Valley.

VINEYARD DESCRIPTION

El Mariscal vineyard is 600 meters above sea level and is made up of 52.95 hectares, of which 46.23 correspond to Cabernet Sauvignon, 4.52 to Cabernet Franc and 2.20 to Petit Verdot; and it has a density of 5,500 plants/ha, vines that come from mass selection and are mostly on loam. Meanwhile, Don Melchor vineyard is 650 meters above sea level and is made up of 125.96 hectares, of which 112.67 correspond to Cabernet Sauvignon, 1.28 to Cabernet Franc, 2.45% to Merlot, 1.28 to Petit Verdot and 8.28 to ground in rotation. It has a density of 2,000 to 4,000 plants/ha, and the new one (20%), planted between 2004 and 2017 and with a density of 8,000 plants/ha. The vines come from pre-phylloxera mass selection and are on loam.

PLANTATION YEAR

2000.

SOIL

The vineyards are located in the Puente Alto denomination of origin, on the northern bank of the Maipo River, specifically on the river's third alluvial terrace, which is one of the oldest and that instills great character and elegance to the wines that come from there. The soils are of alluvial origin, rocky, poor in

nutrients, and highly permeable due to the amount of gravel in the subsoil, which enables excellent drainage.

CLIMATE

Semi-arid Mediterranean with a strong influence of the Andes Mountains. This is the coldest part of the Maipo Valley. Its pronounced daily temperature oscillation of approximately 18°C extends the grape ripening process, concentrating and intensifying its aromas.

HARVEST

Third week of March and first week of April.

VINIFICATION CELLAR

Puente Alto Cellar.

VINIFICATION

Upon arriving at the winery, the grapes are destemmed and crushed for fermentation, which takes place in closed stainless steel tanks with daily pump overs throughout the entire 10-day process. The new wine remains in contact with its skins for approximately 10 days, when it is devatted and malolactic fermentation is allowed to take place naturally.

AGING

16 months in French oak barrels.
(40% new and 60% second use).

AGING POTENTIAL

10 years.

TASTING NOTES

Deep, dark red in color with lush flavors of cherries, blackcurrants, blackberries, cedar, and a bit of black tar. It shows a tremendous concentration of flavors and a smooth, almost silky texture framed by a firm tannic structure that truly stands out at the beginning of the long finish.

FOOD PAIRING

Grilled, roasted, or braised red meats and game in sauces that have a bit of acidity, with tomato or wine or with herbs such as rosemary, thyme, and bay leaf. A perfect wine for most cheeses.