

MARQUES  
*de*  
CASA CONCHA

# Heritage



## HERITAGE · 2021 VINTAGE

*D.O. Puente Alto, Alto Maipo Valley*

### VARIETIES

CABERNET SAUVIGNON	76%
CABERNET FRANC	24%

### BOTTLING DATE

*October 2022*

### ANALYSIS

ALCOHOL:	14.8 VOL%
PH	3.53
TOTAL ACIDITY:	5.18 G/L
RESIDUAL SUGAR:	2.69

### WINEMAKER

Marcelo Papa.

### VINEYARD

El Mariscal Vineyard, D.O. Puente Alto, Alto Maipo Valley.

### VINEYARD DESCRIPTION

El Mariscal is located at an altitude of 600 masl and consists of 52.95 hectares, of which 46.23 are planted with Cabernet Sauvignon, 4.52 with Cabernet Franc and 2.20 with Petit Verdot. The planting density is 5,500 plants/ha. The vines are mostly ungrafted and were produced using massal selection from phylloxera material.

### PLANTATION YEAR

2000-2001

### SOIL

The soils are of alluvial origin, stony, low in nutrients and are highly permeable because of the amount of gravel in the subsoil, which enables excellent drainage.

### CLIMATE

Semi-arid Mediterranean with a significant influence from the Andes Mountain Chain. This is the coolest part of the Maipo Valley and the pronounced thermal range of around 18°C slows down the grape-ripening process, concentrating and intensifying their aromas.

### HARVEST

The grapes were harvested during the last week of March and first week of April.

### VINIFICATION CELLAR

Puente Alto Winery.

### VINIFICATION

Once the grapes arrive at the cellar, they are destemmed and the berries crushed before the fermentation process starts. Alcoholic fermentation takes place in closed stainless steel tanks with daily pump-overs throughout the process, which lasts around 10 days. Later the wine is kept in contact with its skins for around 10 days before being racked off. The wine undergoes a spontaneous malolactic fermentation.

### AGING

16 months in French oak barrels (35% new and 65% second-use).

### AGING POTENTIAL

This wine can be enjoyed now or cellared for up to 20 years.

### TASTING NOTES

A deep, dark red colour. Great aromatic intensity with upfront notes of juicy cherries, cassis, cedar, blackberries, black tar and fresh tobacco. The mouth is highly concentrated with a silky-smooth texture and firm tannins, which become apparent at the start of the long finish.

### FOOD PAIRING

Grilled, roast or casseroled red meat and game with sauces with a touch of acidity, tomato or wine or herbs like rosemary, thyme or bay leaves. This wine pairs well with most types of cheese.