



#### Grapes

85.3% Cabernet  
Sauvignon  
5.7% Tintorera  
5.1% Petit Verdot  
2% Cabernet Franc  
1.9% Malbec

Region/Appellation  
Aconcagua Valley

Alcohol by volume  
13.5%

Residual Sugar  
3.35 g/l

pH  
3.57

Total Acidity  
5.43 g/l

Drinking Window  
2025 - 2028

#### Tasting Guide



Tasting note printed  
24/01/2026

# 'Aconcagua Alto' Cabernet Sauvignon 2021 6x75cl

## Winemaker Notes

Beautiful and bright ruby red colour of medium intensity. The nose displays aromas of ripe red and black fruits, framed by clove and a soft coffee note. The palate offers a dominant note of cassis along with cherry and fresh blueberries, plus a hint that remind of cherry tart. It has a medium structure with fine-grained tannins that provide great support, finishing with great persistence.

## Vineyard

The grapes for Aconcagua Alto Cabernet Sauvignon are sourced primarily from our Max vineyards in the Aconcagua Valley. Located in the interior of the valley, the vineyard soils have a predominantly silty texture and are of colluvial origin. The special conditions of nutrition and drainage of the diverse soils help control plant vigour, producing balanced fruit loads with small bunches and berries.

## Winemaking

The grapes were handpicked early in the morning and inspected on a double selection table, crushed, and deposited into stainless steel tanks for fermentation. Total maceration ranged from 8 to 28 days. The wine was aged for 14 months in French oak barrels, 35% of which were new.

## Vintage

The 2021 season began with a winter of average rains and a warm spring; however, this condition changed drastically during summer, presenting temperatures well below the historical average and numerous cloudy days. The biggest surprise came at the end of January, with abundant rainfall that set off alarms from the Central Valley to the South. However, northern, in the Aconcagua Inland, rainfall was only 21 mm, resulting in a long and gentle ripening season giving birth to fresh, elegant, and aromatic wines

## Food match

Portobello Mushrooms with garlic butter

