

La Cumbre 2021 6x75cl

Winemaker Notes

La Cumbre 2021 shows a high layer purple-red colour. On the nose aromas of rosemary, black pepper, meaty notes and ripe black fruits, all framed by soft notes of chocolate and dried fruits with oral and vanilla touches. In the mouth, notes of pastry, blueberries and a sweet finish reminiscent of crème brûlée. Its fine tannins together with excellent acidity make it a fresh and vibrant wine.

Vineyard

The grapes for La Cumbre were selected from the best lots of our MAX I and MAX V vineyards in the Aconcagua Valley, 60 kilometres from the Pacific Ocean. The region's Mediterranean climate presents an extended dry season cooled by gentle afternoon breezes that enter the valley from the Pacific Ocean.

Winemaking

Aged 22 months in French oak barrels, 0% new.

Vintage

As a result of a season that began with little rain and warm temperatures, but turned cooler mid-season, the grapes had enough time for their tannins to mature. This enabled us to harvest each block at its precise moment of ripeness and ultimately obtain very aromatic wines with intense colours, juicy natural acidity, and smooth, elegant tannins. This was a season that offered us an excellent combination of weather conditions to show the maximum expression of our terroir.

Food match

Ox cheek stew



Grapes

Region/Appellation
Aconcagua Valley

Alcohol by volume
14%

Tasting Guide



Light Medium Full

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