

# T.H.

## Cabernet Sauvignon *ALTO MAIPO, 2017*

### Winemaker's notes

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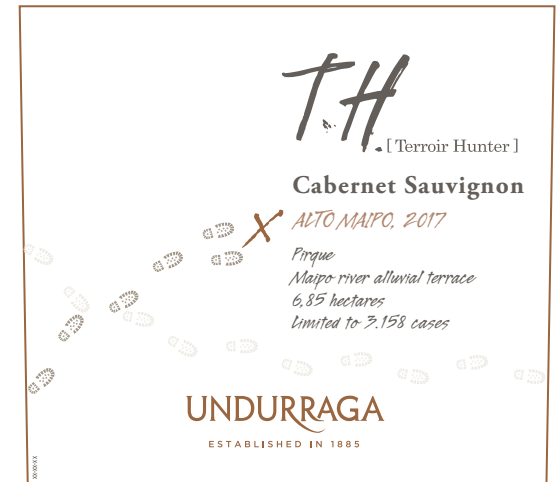
The 2017 season in the Maipo Valley was marked by high temperatures during the ripening period. These, together with the low rainfall in winter and the low water availability that resulted, meant lower yields compared to the previous season. During January and February, the average maximum temperatures were higher than those in 2016. These impacted the grape ripening in terms of dehydration but did not have an organoleptic impact, thanks to the sharp drop in temperatures during March, which brought things back to normal by the end of harvest.

This is a wine with great concentration and depth. On the nose, it reveals intense aromas of cherries with hints of redcurrants, accompanied by subtle notes of graphite and cedar. In the mouth, it retains the classic character of Cabernet Sauvignon from Alto Maipo. Fresh and vibrant, it has approachable tannins that are riper than those of the previous vintage, along with greater body and volume. However the finish is elegant and persistent.

### Winemaking

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The Cabernet Sauvignon grapes were manually harvested on 22 March and carefully transported to the winery in 12-kilo crates. The process began with a rigorous selection of clusters. After destemming, they went to a vibrating table, where the grapes were carefully sorted and any green or dehydrated berries were eliminated before they went into the crusher. After crushing, the grapes were transported by gravity into the vat, where they underwent a pre-fermentative cold maceration under anaerobic conditions for 6 days at 6°C-8°C. Fermentation took place at 27°C-28°C for 15 days with three daily "pump-overs". The wine was left over its lees and skins for an additional 17 days to further its structure. It was then racked into French oak barrels, 25% of them new and the wine was aged for 14 months.



### Technical notes

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Total Acidity: 3.69 g/l

PH: 3.47

Residual Sugar: 2.94 g/l

Alcohol: 14%

### Bottling

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24 October 2018

37,897 bottles produced

Winemaker: Rafael Urrejola

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## Vineyard

Grapes were sourced from a selected vineyard in Pirque in the Alto Maipo area. This is located at the foot of the Andes Mountains range on the eastern edge of the Maipo Valley, which is world-famous for its perfect climate for red wines.

The vineyard is located 685 metres above sea level on a small terrace of the Rio Clarillo, a tributary of the Maipo River, a contributor river of the Maipo River, born in the upper Andes.

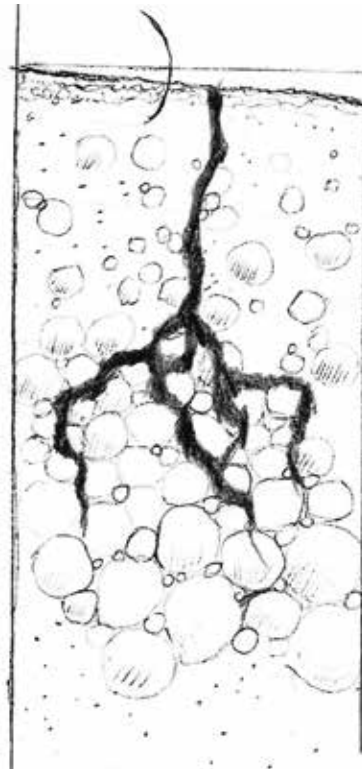
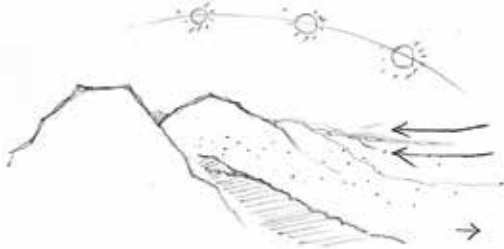
Pirque has a cooler climate than the rest of Maipo, which provides a unique character and delicacy to this Cabernet Sauvignon.

The Maipo Valley soils have an alluvial origin that dates back to the Holocene period, approximately 10,000 years ago. These soils have a mixed sandy-clayey texture and a high presence of gravel, which results in good drainage and therefore balanced vigour and yield in the vineyard.

For this wine, we selected this low-yielding terroir of 6,85 hectares, which was subjected to a controlled limited water supply during the ripening process. The resulting yield was 0.7 kg per vine, providing the necessary concentration for a rich, ripe wine. The vines are 28 years old and planted on their own roots

### Alto Maipo

Mediterranean climate influenced by the Andes, at an altitude of 700 m.



} 40 cm  
Clayey  
sandwith  
gravels

} Alluvial  
terrace  
with 75%  
stones and  
clayey sand  
matrix

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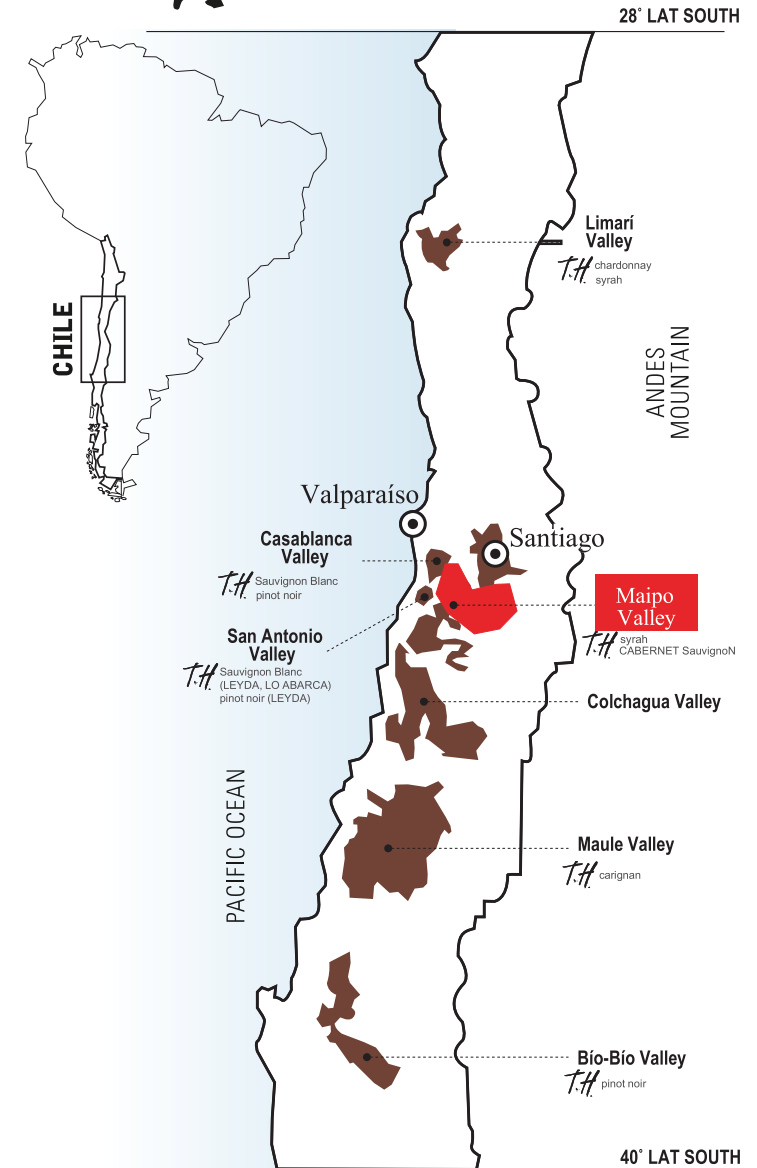
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## Cabernet Sauvignon

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To find the location of this plot, insert the following coordinates:  
Lat.33°41'38.92"S. Long.70°34'6.72"W  
into any Internet search engine.