

PEÑALOLEN

CABERNET SAUVIGNON 2022

HARVEST

The 2022 vintage was shaped by moderate weather conditions, with slightly above-average winter rainfall and a mild spring that favored even budbreak. Summer was warm but less extreme than in 2020, allowing for steady ripening without major water stress in our Alto Maipo vineyards, where irrigation was carefully managed throughout the season.

Harvest took place slightly later than in 2021, during the first two weeks of April, with grapes showing excellent health and good concentration. Yields were slightly lower than the previous year, but the berries exhibited thick skins and rich flavors, ensuring deep color, solid structure, and great aging potential.

As always, vinification followed our traditional method, with slow, extended extraction. After 21 days of maceration, 70% of the wine was aged for 12 months in 3rd and 4th use French oak barrels (Tronçais and Nièvre, medium and light toast), while the remaining 30% was kept in stainless steel tanks to retain the wine's brightness and fruit expression. Gentle egg-white fining and light filtration completed the process before bottling.

TASTING NOTES

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AGING POTENTIAL

Drink now until 2033. Decant for 30 minutes to allow the wine to fully express its aromas and flavors.

VARIETALS	ANALISYS
Cabernet Sauvignon: 85 % Merlot: 3 % Petit Verdo: 7 % Cabernet Franc: 5 %	Real Alcohol: 14,9 %vol. pH: 3,57 Total Acidity (H2SO): 3,41 g/L

