

# EL CONSENTIDO 2021

*Marcela Chandia*

*Wine*  
100% Cabernet Sauvignon



*Valley*  
Almahue Valley, 24 year-old vines.

*Soil*  
Sandy loam, with gentle slopes.

*Yield*  
6,000 Kg/Ha

*Harvest day*  
April 14th

*Vinification*  
Cold soak for 8 days. The fermentation was carried out with temperatures between 26-28 °C. Pump overs were carried out to extract aromas, flavors and tannins from the grapes. Later it was carried out a post-fermentation maceration, for the polymerization of the tannins, making them round and friendly. The wine was later racked to barrels, for malolactic fermentation.

*Harvest*  
Manual, in small plastic cases.  
Selection of grapes in the vineyard and winery.

*Wine analysis*  
Alcohol: 14%  
pH: 3.58  
Total acidity: 5.55 g/L  
Residual sugar: 2.41 g/L

## *Barrel Aging*

The wine was aged for 14 months in French barrels. 20% new and the rest in second to fourth use barrels.

## *Tasting notes*

**Color:** Deep and bright ruby red.

**Aromas:** It has intense notes of cassis and ripe red fruits, mainly cherries and strawberries, accompanied by soft aromas of vanilla, caramel and delicate toast, a product of its aging time in French oak barrels.

**Flavors:** Vibrant notes of red fruits, cedar and licorice. Round and seductive tannins, with balanced acidity. Concentrated and elegant wine, with a long finish.

