

UNGRAFTED GRAVEL SOILS



UNGRAFTED CABERNET SAUVIGNON 2021

Growing ungrafted vines these days is a privilege as they have the ability to transmit their place of origin at its purest level. They are also very scarce. Ungrafted pays tribute to this singular condition, which enables us to produce wines from renowned areas with the maximum terroir expression, using traditional winemaking techniques to really bring out the sense of place in an authentic and honest way.

- **ORIGIN**

This wine comes from a vineyard in Isla De Maipo, in the heart of the Maipo Valley. This vineyard is planted on an alluvial terrace with gravel soils that are perfect for this variety.

- **VARIETY**

100% Cabernet Sauvignon.

- **HARVEST**

The grapes were harvested during the last week of March.

- **WINEMAKING AND AGEING**

Following selection in the vineyard, the grapes are destemmed and selected again prior to being transferred to stainless steel tanks, where they undergo a cold maceration before starting a spontaneous fermentation with their native yeasts. After 10 days of post-fermentative maceration and completing malolactic fermentation, the wine is racked into French oak barrels for 12 months of ageing. This wine is not clarified but is just lightly filtered prior to bottling.

- **SOIL**

Alluvial terrace formed by gravel soils.

- **CLIMATE**

Mediterranean, moderated by the influence of the Pacific Ocean.

- **TASTING NOTES**

As a classic and elegant Maipo Cabernet Sauvignon, this wine shows a lively violet color complemented with fresh and ripe aromas of cassis and floral to violets complemented by notes of tobacco leaf and graphite. The palate is medium bodied with an intense ripe fruit core balanced by very fine tannins, fresh acidity and a long finish.

ALCOHOL: 13%

CELLARING RECOMMENDATION: This wine is ready to drink now but will gain complexity with further ageing during the next 10 years.

SERVING TEMPERATURE: 16-18°C.

DECANTATION: Not necessary.

