

# Edición M.R. Cabernet Sauvignon 2021

NEW!!



Vintage: 2021  
Varietal: Cabernet Sauvignon  
Case Production 12 pack: 166  
Alcohol Content: 11.8  
Region / Location: Pirque, Maipo Valley  
Vineyard: Cerro Blanco,  
Planted: 2012  
Altitude: 2300ft  
Farming Practices: Certified Sustainable  
Soil Type: Alluvial with clay and gravel  
Trellis System: Double Guyot  
Yield: 5 tons/acre  
Stem Inclusion: None  
Yeast: Native  
Winemaker: Edición M.R.  
Élevage: Aged in 500 liter used barrels for about 6 months  
Lees Contact:  
Filtration Method: Light plate filtration before bottling  
Maceration / Fermentation: Stainless Steel Tank fermentation with minimal pump overs  
UPC Code:

## Edición M.R.

Longtime wine writer Patricio Tapia and his partner Lina Gomez love the old school, elegant Chilean Cabernet Sauvignon from the 1970's and 1980's. In that time, the style was restrained and wines were typically softer, less extracted, saw less time in oak and had lower alcohol by volume. Over the last twenty years, most Chilean Cabernet Sauvignon producers have emulated the big, bold flavors of Napa Valley and modern Bordeaux. Nowadays, it's extremely rare to find Chilean Cabernet Sauvignon below 13% ABV. The nostalgic couple decided to try their hand in winemaking with the hopes of curing their homesick blues. They started with the 2019 vintage and currently source from a 0.64 hectare vineyard planted in 2012 on alluvial clay and gravel in Pirque, Maipo Valley. They vinify the wine at a friend's winery close by with the help of Rodrigo Blázquez. The 2020 and 2021 were naturally fermented in stainless steel with minimal pumpovers and aged in used 500L barrels for 6 months. They clocked in at 11.5% and 11.8% ABV respectively. The couple has produced less than 200 cases per year thus far and the labels are inspired by the abstract paintings of Mark Rothko.