

Valiente 2019 from Casa Bauzá

Having for years worked with Cabernet Sauvignon as part of a blend, we wanted to give it the space it deserves and make a wine that would express classic Maipo Cabernet Sauvignon.

The name of Casa Bauzá's latest development is "Valiente" (meaning brave or courageous). We are delighted to share this well-balanced, pleasantly weighty, easy-to-drink wine, which has been aged in a mixture of used foudres and barrels so what comes through is the fruitiness and varietal typicity of Cabernet Sauvignon from Mariscal in Maipo Alto.

We want, above all, to embody the expression of origin in each of our wines. To do this, we harvest and select all our grapes by hand.

Soil: Deep alluvial soil with clay in the profile.

Age of vineyard: planted in 2002.

Training system: VSP

Kilos per vine: 1.6

Plant material: massal and ungrafted.

Orientation: N-S at a 20° angle to the west.

Date of Harvest: 4/04/2019.

Once the grapes arrived, they were selected on a vibrating sorting table, destemmed and put into stainless steel tanks for a 3-day cold prefermentative maceration prior to being fermented with selected yeasts. The fermentation temperature varied between 20°C and 26°C. Pump-overs were used for extraction and varied in frequency, intensity and duration, depending on how the tannin extraction was progressing. Once the alcoholic fermentation was complete, the wine was left over its skins and seeds to complete a total of 30 days in the vat.

The wine was vertically pressed and the different qualities of wine were blended, excluding the part with less elegant, more astringent tannins.

The wine was then racked into vessels to undergo malolactic fermentation and ageing. I try to postpone adding sulfites to the wine to give the different compounds time to bond and thus gain greater sensory quality, structure and aromas, while avoiding the risk of microbiological spoilage.

'Valiente', Cabernet Sauvignon 2019

Composition:

100% Cabernet Sauvignon

Mariscal, Maipo Andes

- pH: 3.57
- Acidity 5.9 g/L expressed in tartaric acid
- Alcohol: 13.5% ABV
- VA: 0.61 g/L in acetic acid
- Residual sugar: 2.0 g/L
- Contains sulfites.

Ageing:

15 months ageing:

- 50% in French oak barrels of 2nd, 3rd, 4th and 5th use.
- 50% in a Stockinger foudre.

Date of bottling August 2020.

Tasting notes

Colour: Ruby-red wine with violet hues.

Nose: Upfront notes of red fruit like strawberries, along with spices, such as pepper and bay leaf. Mineral notes like graphite from the place the grapes come from, while the oak-ageing has lent the nose some sponge cake aromas.

Palate: This is a well-balanced, young and vibrant wine that envelopes the mouth. It has pronounced tannins and a long finish. Ideal served at a maximum of 16°C. It pairs beautifully with highly flavoured dishes, grilled poultry and seasoned roast vegetables.