

# VINO FINO

Explore a World of Wine

## CONCHA y TORO MARQUÉS de CASA CONCHA CABERNET SAUVIGNON 2021



Original price was: \$36.99. **\$31.99** Current price is: \$31.99.

Product Code:	7361	Closure:	Cork
Country:	Chile	Unit:	Each
Region:	Maipo Valley	Volume:	750ml
Sub Region:	Puente Alto	Alcohol:	14.0%
Style:	Red	Grape:	85% Cabernet Sauvignon, 8% Syrah, 4% Petite Verdot, 3% Carmenere
Variety:	Cabernet Sauvignon		



New Zealand  
Wide  
Delivery



Free Shipping  
for Christchurch  
orders \$150.00  
and over



Click &  
Collect  
available

[VIEW PRODUCT ONLINE](#)

### TASTING NOTES

#### Winery notes (2021 Vintage)

"Deep, dark red. Notes of cherries, cassis, blackberries, cedar, graphite and a hint of smoke. A well-structured wine with highly concentrated flavours underpinned by firm tannins and a long finish. The wine is aged for 18 months, 63% in French oak barrels (28% new and 72% second use) and the other 37% in 5,000-litre foudres from Piedmont.

Both vineyards are located close to the foothills of the Andes Mountains, El Mariscal at 650 metres above sea level and Pirque at 570 metres above sea level."

#### 89/100 Wine Enthusiast (2021 Vintage)

"The nose is filled with red berries and forms an enchanting bouquet. This is a concentrated Cabernet that delivers Mediterranean herbs, earthy plums, blackberries and toasted oak flavours."

Reviews for previous vintages below...

#### 91/100 Robert Parker's Wine Advocate (2019 Vintage)

# VINO FINO

Explore a World of Wine

---

"I find the 2019 Marques de Casa Concha Cabernet Sauvignon to be quite subtle and elegant, with clear Maipo profile, a little minty and spicy. Like the majority of varietal wines, it also contains small amounts of other grapes, Cabernet Franc, Syrah and Petit Verdot in this case. It's medium to full-bodied and reveals very good balance and freshness."

---

**92/100 James Suckling** (2019 Vintage)

"Blackberries, ripe cherries, chili chocolate, cedar, walnuts and charcoal on the nose. Medium-to full-bodied with supple tannins and fresh acidity. Polished, silky and creamy finish. Pretty cabernet. Drink now or hold."

---

## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch