

MARQUES de CASA CONCHA

TIMELESS HERITAGE

HISTORY

Marques de Casa Concha was created in tribute to the title King Philip V of Spain conferred in 1718 upon the Concha y Toro family. In honor of the hereditary title and reflecting such traditional and noble values, a 1972 Cabernet Sauvignon from Puente Alto was launched in 1976.

During the late 90s, new agri-enological techniques were introduced to the Marques de Casa Concha's processes. These new up to date techniques improved Marques de Casa Concha's quality significantly.

The entire range has consistently broken the 90-point barrier attracting numerous domestic and international awards year after year that have made Marques de Casa Concha Chile's most recognized super premium brand.

Marques de Casa Concha has become one of the most solidly consistent wines in its segment and has attracted international acclaim year after year.

ORIGIN

At Concha y Toro we are passionately committed to crafting the best possible wines that faithfully express the unique characteristics of their terroirs.

Each Marques de Casa Concha wine comes from a single specific vineyard, where the complex relationships in nature, the way a vineyard is set out and the years the vines have taken to enrich their grapes, give every variety in the range a unique personality.

VARIETIES

VARIETY	ORIGIN	SOIL	CLIMATE	AGING	WINEMAKER'S NOTE
CABERNET SAUVIGNON	Puente Alto Vineyard, Maipo Valley	River bench associated soils, alluvial, stony, poor in nutrients and highly permeable due to the gravel sub-soil.	Semiarid Mediterranean. Influenced by the Andes, this is the coolest part of the Maipo Valley. An ample day-to-night temperature variation pattern stretches grape ripening, concentrating fruit and intensifying aromas.	18 months in french oak barrels.	Deep red. Unctuous cherry, cassis, cedar, blackberry, black tar and smoke-led presence. Tight and focused with a deep concentration of flavours framed by firm tannins. A smooth, almost silky texture masks the firm tannic structure beneath, which really comes to the fore at the beginning of the long finish.
SYRAH	Quinta de Maipo Vineyard, Maipo Valley	River bench associated soils, alluvial, stony, poor in nutrients and highly permeable due to the gravel sub-soil.	Dry and cool; strongly Andes Mountain influenced.	18 months in french oak barrels.	Dark and deep red. Very ripe and dense, remarkably focused on flavour, offering solid blackberry and cherry flavours. At the end a lasting smoky yet rich black-tar. Firm in texture, with fine grained tannins supporting bright fruit. One already experiences the complexity beginning to develop out of its firm, quiet, supple core.
MERLOT	Peumo Vineyard, Rapel Valley	River bench associated soils, deep alluvial clay loam.	Average; Strong Cachapoal River and Lake Rapel influences. Less influenced by the Andes.	18 months in french oak barrels.	Dark and deep red. Rich and deftly balanced yet muscular red, with layers of complex currant, spice, wild berry and plum. Show of a nice touch of vanilla oak and mocha, adding a nice dimension. Though tannic now, this wine should evolve. There's already some complexity beginning to develop out of its firm, quiet, supple core.
CARMENERE	Peumo Vineyard, Rapel Valley	River bench associated soils, deep alluvial clay loam.	Mediterranean strong Cachapoal River and Lake Rapel influences. Less influenced by the Andes	18 months in french oak barrels	Dark and deep red. It has a classic Peumo Carmenera profile of intense dark plums, black currants, and dark chocolate. It is modern in tannins which are soft and finely ground. Fine wine show firm tannic structure, with a crisp bite of acidity.
PINOT NOIR	San Julián Vineyard, Limari Valley	Alluvial. Red clay loam, poor in organic matter, with round stones, calcareous elements and good permeability.	Semiarid with coastal influences	14 months in french oak barrels	It has good structure and elegance and is a broad, smooth wine with pronounced minerality, typical of this part of the Limari Valley. With notes of ripe fruit, black cherry, raspberry, blackberry, and other red berries.
CHARDONNAY	Limari Valley	The first layer is clay, followed by alluvial soils composed of a large amount of calcium carbonate.	Cool; strongly Pacific Ocean influenced.	11 months in french oak barrels.	Light yellow. Combining richness with elegance and vibrancy this ripe, delicious wine serves up tasty pear, fig and toasty hazelnut. Deeply concentrated with silky texture and layers of ripe, opulent fig, pear and mineral flavours. It finishes with a long and vibrant character.
NEW SAUVIGNON BLANC	Leyda Valley	Good drainage maximizes potential for controlling plant growth.	Cool with coastal influences.	3 to 6 months in stainless steel.	Clean and bright, greenish-straw yellow. Aromas of lime and grapefruit are followed by ripe white peach and fresh-cut grass. This is an intense yet mild wine with a delicious concentration of flavors enveloped in a mineral structure.

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VARIETIES



CONSISTENCE

Consistency is definitely one of the main assets of the brand.

Not only in one variety, not only in one vintage, but the whole range Marques de Casa Concha has consistently attracted numerous domestic and international awards year after year, always over the 90-point barrier.

Marques de Casa Concha is an over-delivered brand.

MARQUÉS DE CASA CONCHA			
• Cabernet Sauvignon • Chardonnay	Vintage 2005	Wine Spectator	91 points
• Merlot	Vintage 2005	Wine Spectator	90 points
• Syrah	Vintage 2005	Robert Parker's The Wine Advocate	91+ points
• Cabernet Sauvignon • Chardonnay	Vintage 2006	Wine Enthusiast	90 points
• Merlot	Vintage 2006	Decanter	50 Best - Value Reds
• Syrah	Vintage 2006	Wine & Spirits	91 points
• Cabernet Sauvignon • Chardonnay	Vintage 2007	Wine Spectator	90 points / Top 100 N°56
• Carmenere	Vintage 2007	Robert Parker's The Wine Advocate	91 points
• Merlot	Vintage 2007	Wine & Spirits	90 points
• Cabernet Sauvignon	Vintage 2008	Michelangelo International Wine Awards	Silver Medal
• Chardonnay	Vintage 2008	Robert Parker's The Wine Advocate	90 points
• Syrah	Vintage 2008	Wine & Spirits	92 points
• Carmenere	Vintage 2009	Michelangelo International Wine Awards	Gold Medal
• Chardonnay	Vintage 2009	Robert Parker's The Wine Advocate	90 points
• Merlot	Vintage 2009	Michelangelo International Wine Awards	Best International Wine Entry / Gold Medal

WINEMAKER

From the moment the passionate winemaker took charge of Marques de Casa Concha in 1999, his vitality prompted a renaissance in the brand - without compromising its classical style – and achieved precisely what the Chilean wine industry needed: modern wines full of character that could open foreign markets for Chilean ultra premium offerings.

Marcelo Papa and his incorporation of better viticulture and winemaking techniques has had a significant impact on the quality of Marques de Casa Concha turning it into the highly coveted wine it is today. Its classical style aims to extract the highest concentration and the finest character from traditional vineyard produced grapes.

His wines, always over the 90-point barrier, have attracted numerous domestic and international awards attest to remarkable winemaking and the tremendous coverage Concha y Toro earns.

Marcelo Papa is a precise yet restless winemaker whose passion and drive won him the Winemaker of the Year Award 2004 for his outstanding professional career from one of the country's most prestigious publications the Chilean Wine Guide.

According to international critics, his greatest feat is managing to deliver a personal seal through his wines; obtaining very high scores that are proof of his ability to make wines of great personality with a real sense of origin that convey quality and character.

