



VARIETY CABERNET SAUVIGNON 2018 (100%)

ORIGIN Central Valley. Chile

VINEYARDS

Vineyards located in the southern limit of the Maule Valley. Soils are thin, with clayish structure, with low yields. Summers are warm and dry, ensuring a perfect maturity of the berries. Exposure to predominantly southern winds provide good ventilation, ensuring healthy vines.

We include 10% of cabernet sauvignon from our vineyard located in Maipo Valley to add soft tannins, more elegant aromas and long finish.

Vineyard yield: 12 ton/ha Harvest date: Third week of April.

TECHNICAL NOTES

The grapes were harvested in the third week of April, looking for the perfect balance of sugar, natural acidity, maturity of the tannins and fruity-floral aroma characteristic of this Cabernet Sauvignon. The grapes were selected from the best sectors and with perfect health, harvested by hand. We performed a brief pre-fermentation maceration at low temperature and then ferment at temperatures between 28°C and 30°C. 90% of this wine was aged in barrels of French and American oak for 18 months. The remaining 20% of the wine is kept in stainless steel tanks to preserve its delicate fruit and floral aromas.

TASTING NOTES

Perfect cherry red color, good intensity, bright attractive. The aroma is intense, complex and elegant, reminiscent of ripe red fruits like cherry, red plum and honey, along with notes of tobacco and slightly smoky brought by the long aging in barrels. This wine has a rich aroma, with abundant ripe tannins and fine persistence. Its special features will be increasingly refined with time in the bottle.

SERVE : 17°C. We recommend it for accompanying red meats or spicy and savory dishes.