VARIETY RED PLUS 2018

CABERNET SAUVIGNON 60% CARMENERE 25% MERLOT 15%

ORIGIN Central Valley

VINEYARDS

Cabernert Sauvignon. and Carmenere Vineyards are located in 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. Merlot came from Alto Maipo Valley. This condition gives delicate floral-fruity aromas to the wine.

Vineyard yield: 12 ton/ha

Harvest date: Second and Third week of April.

TECHNICAL NOTES

Grapes were harvested at the end of April featuring ripe tannins and good balance of sugars and aromas. Grapes were hand picked and selected, to be transported to the winery in small trays (15 kg) to protect fruit integrity. Fermentation took place between 28°C y 30°C, with maceration of 16 days. 85% of this wine was aged for 24 months in French and American oak barrels. The remaining 15% was kept in stainless steel to preserve fruity aromas.

TASTING NOTES

Beautiful and intense purple red color. Aromas of finesse and delicate intensity harmonizing ripe fruit and elegant notes supplied by barrel aging enhance highlights of black cherry and dried fruits over spicy notes. Powerful aromas are quickly noticeable in the palate, with a strong structure resting on mature tannins and barrel notes. It is a harmonious wine with a persistent and solid finish, assuring a good evolution and a long cellar life.

SERVE Serve at 18°C. Recommended for spiced meals, red meats or game, and matured cheese.