



VARIETY CABERNET SAUVIGNON 2020 (100%)

ORIGIN Central Valley , Chile

VINEYARDS

Vineyards located at the southern edge of the Maule Valley on thin soil with clayish structure. Warm and dry summers ensure perfect maturity of the fruit.

Vineyard yield: 18 ton/ha.

Harvest date: Second week of March

TECHNICAL NOTES

Grapes were handpicked and carefully transferred to the winery in individual trays. Vinification takes place for 10 days at temperatures ranging between 27°C and 29°C, seeking expressions of fruity aromas and a balanced and soft body. 85% of this wine is kept in stainless steel tanks to keep the fruity aromas characteristic of the variety, while 15% is aged in american oak. In order to keep most of its natural characteristics, only a soft filtration is applied right before bottling.

TASTING NOTES

Red ruby color. It has good aromatic intensity, while typical of the variety. Very fruity with notes of plums and slightly spicy aromas. It is a well balanced wine with soft tannins and appealing aromas. It is suitable to be consumed immediately or continue to evolving favorably for several years.

SERVE Serrve at 17°C. We recommend it for immediate consumption, or to be cellared for several years. Good to pair with every day fares.