



SINGLE VINEYARD

Cabernet Sauvignon

2017

Vineyards

Vineyards in Cauquenes, Maule Valley. The soils are very deep and of volcanic origin and form slopes with differing levels of solar exposure. The area is characterized by a Mediterranean climate with warm days and cool nights.

Vinification

The grapes are hand-harvested and then destemmed prior to undergoing a pre-fermentative maceration at 50°F for a period of 4-7 days. The alcoholic fermentation takes place in stainless steel tanks with selected yeasts at temperatures ranging between 77°F and 82.4°F. The malolactic fermentation occurs in new and used French oak barrels, where the wine ages for around 10-12 months.

Tasting Notes

Color: Intense ruby red.

Aroma: Red fruit, plums, blueberries, black pepper, vanilla and hints of tobacco.

Flavour: Plums and raspberries with marked acidity that is nonetheless in balance with the alcohol. Fresh, voluptuous and long in the mouth.

MAULE VALLEY

Analysis:

Alcohol: 13,5% vol.

Residual Sugar: <4 g/L.

Composition: 93% Cabernet Sauvignon / 4% Cabernet Franc / 3% Petit Verdot



Serving Suggestions



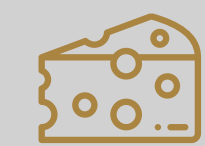
60.8°F



BARBECUED
RED MEAT



PORK



MATURE CHEESE