



# 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



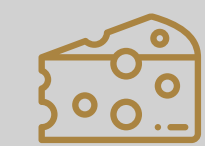
60.8°F



BARBECUED  
RED MEAT



PORK



MATURE CHEESE