



TASTING NOTES

CABERNET FRANC

D.O MAULE VALLEY | ALC: 14.5% | RESIDUAL SUGAR: <4 G/L

COLOUR | Ruby red with purple notes.

AROMA | Aromas of chocolate and ripe cherry.

PALATE | Intense tannins, dry. Fruits such as blackberries and blueberries, good body and long finish.

FOOD PAIRING | This wine can be ideal to accompany grilled meats or pork ribs.

SERVING SUGGESTION | 14°C to 18°C.

WINEMAKING & VINEYARDS

HARVEST: 20% MECHANICAL 80% MANUAL

VINIFICATION | Manual harvest in small cases. Bunches selection, in order to get only the best, to be transformed into our wine. Cold soak for 5 days at 10°C, to extract color and aromas. Then a fermentation was carried out at temperatures of 26°C -28°C, in which pump-overs were made to extract color, flavors, and tannins. 10-day post-fermentation maceration, to complete the extraction of the skins and seeds of the grapes.

The yield is divided into 60% aging during 20 months and the other 40% aging during 24 months, both in French and American new oak barrels that result in very subtle secondary aromas. Finally, it's blended in stainless steel before bottling.

ORIGIN: VINEYARDS IN MAULE VALLEY.

CLIMATE | The winery is located relatively close to the Pacific Ocean. Maule (Alquihue) features cool temperatures with a Mediterranean climate and moderately warm summers.

The vineyards receive coastal breezes which during winter helps guard the grapes from the rainfall. The climate also promotes high difference diurnal temperatures that produce a great balance between ripeness and acidity.

