



TASTING NOTES

CABERNET SAUVIGNON

D.O MAULE VALLEY | ALC: 14.5% | ACID: 5.3 G/L | R. SUGAR: <4 G/L

COLOUR | Deep purple with violet highlights.

AROMA | Intense notes of black fruits, black plum, black pepper and showing cedar wood, clove and vanilla finally some hits of tobacco and coffee.

PALATE | Full body, mouth filling, juicy and round on the palate. Balanced acidity and sweetness with velvety tannins.

FOOD PARING | Excellent companion of beef tenderloin, veal and lamb.

SERVING SUGGESTION | 15°C to 18°C.

WINEMAKING & VINEYARDS

HARVEST: 50% MECHANICAL 50% MANUAL

VINIFICATION | Starting from 20 - 25 days with cold pre-fermentation maceration for four days at less than 10°C.

Traditional pumping-over extraction, later the fermentation starts with active dry yeast at 25°C-28°C and begins its aging process, the yield is divided 60% aging during 12 months and the other 40% aging during 14 months, both in French and American new and used 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.

