



TASTING NOTES

CABERNET SAUVIGNON

D.O MAULE VALLEY | ALC: 14% | ACID: 4.8 G/L | R. SUGAR: <4 G/L

COLOUR | Medium purple color with blueberry tones.

AROMA | Intense aromas of blackcurrant, blackberry, cloves with vanilla and hints of coffee.

PALATE | Medium full body, juicy and round on the palate, soft and gentle tannins, natural acidity with long finish.

FOOD PARING | Excellent companion for beef tenderloin or roasted duck.

SERVING SUGGESTION | 15°C to 18°C.

WINEMAKING & VINEYARDS

HARVEST: 70% MECHANICAL 30% MANUAL

VINIFICATION | Our wines are made cold pre-fermentation for 20 - 25 days for four days at a controlled temperature of less than 10°C. Following with traditional pumping-over extraction and fermentation with active dry yeast between 25°C - 28°C.

60% of the yield is divided into aging for a period of 6 months and the other 40% for a period of 8 months, both yields take place in American new and used oak barrels that result in very subtle secondary aromas. Blending in stainless steel tanks brings a fresh and unique style to our wines.

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.

