



TASTING NOTES

CABERNET SAUVIGNON

D.O MAULE VALLEY | ALC: 13.5% | ACID: 5.3 G/L | R. SUGAR: <4 G/L

COLOUR | Medium ruby color with violet highlight.

AROMA | Intense notes of black plum and raspberry with hints of vanilla, cacao and secondary flavors.

PALATE | Medium body with velvety tannins and a lasting after taste.

FOOD PARING | Excellent companion for rib eye and Bolognese pasta.

SERVING SUGGESTION | 15°C to 18°C.

WINEMAKING & VINEYARDS

HARVEST: 100% MECHANICAL

VINIFICATION | 10 days short maceration with traditional pumping-over. The fermentation starts with active dry yeast, developed at temperatures ranging from 25°C to 28°C.

Afterward, the wine is aged over 3 months before blending and bottling. 100% of the yield takes place in American new and used oak barrels that result in very subtle secondary aromas later blended in stainless steel tanks that bring a fresh and unique style to our wines.

ORIGIN: VINEYARDS IN MAULE & COLCHAGUA

CLIMATE | The vineyards are located relatively close to the Pacific Ocean, with yields from Colchagua and Maule valley, young plantations dated to 15 - 40 years old. Maule (Alquihue) features a cool temperature with a Mediterranean climate and moderately warm summers.

The climate also promotes high difference diurnal temperatures that produce a great balance between ripeness and acidity in the grapes. Colchagua (Chepica) is well-known for its abundant and luminous sunshine accompanied by low humidity.

