

SELECTION CABERNET SAUVIGNON

D.O CENTRAL VALLEY | ALC: 13,5% | ACID: 4.5 G/L | RESIDUAL SUGAR: < 4 G/L

TASTING NOTES

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

WINEMAKING

HARVEST | 100% Mechanical

VINIFICATION | 10 days short maceration with traditional pumping-over. The fermentation starts with active yeast, developed at temperatures ranging of 25°C to 28°C. 100% of the yield takes place in American new and used oak barrel and aging for a period of three months that results in very subtle secondary aromas later blends in stainless steel tanks that brings the fresh and unique style to our wines.

VINEYARD

ORIGIN | Vineyards in Maule (Alquihue) and Colchagua (Chepica) valley.

CLIMATE | The vineyards are located relatively close to the Pacific Ocean, therefore receiving some coastal breezes that help to keep slightly cool temperatures in summer time. Annual rainfall averages about 600 millimeters that are mostly concentrated during winter months.

