

Cabernet Sauvignon 2018

Variety: 93% Cabernet Sauvignon - 4% Petit Verdot - 3% Cabernet Franc.

Origin: Maipo Valley.

Vineyard of Origin: Trinidad Vineyard

Block: 38

Soil: Block 38 is located on a piedmont south facing. It has short soil, 0.5 to 0.7 meters, with surface clay and granite with stones in depth.

Vintage: The 2018 vintage was a fresh vintage with moderate temperatures. The grapes were maturing slowly which allowed a balanced development, resulting in elegant wines.

Harvest: The harvest took place from March 29th to April 10th for Cabernet Sauvignon, April 2nd for Petit Verdot and April 21st for Cabernet Franc.

Fermentation: A pre-fermentative maceration was carried out at low temperatures between 8°C and 10° C for 5 days in order to achieve greater extraction of color and aroma from the skins. The wort was then fermented in stainless steel tanks. Once the fermentation was finished, post-fermentation maceration was achieved, thus achieving a higher concentration and structure of the wine.

Ageing: 100% of this wine was allowed to stand for 18 months in French oak barrels of extra fine grain (33% new) to remain in the bottle for 8 months.

Technical Data:

Alc/Vol: 14.0 % GL

pH: 3.55

Acidity: 5.83 g/L (Tartaric Acid)

Residual Sugar: 3.0 g/L

Ageing Potential: This wine is ready to drink now but will become more complex over the next 10 years if stored at controlled temperatures with minimal light exposure.



Winemaker Comments

Deep red color, with ruby color. With a characteristic fruitiness of Maipo costa, red fruits such as strawberries, raspberries and cassis are mixed with aromas of black pepper, some moist soil and tobacco. Of elegant and smooth body, of balanced structure, good acidity that increases the complexity. Tannins present and soft at the same time, ending with a prolonged end-of-mouth sensation.

Serving Suggestion

It is recommended to drink at a temperature between 16-18°C. Accompany mature cheeses and grilled red and well seasoned meats. It is recommended to decant 30 minutes before consuming.