

GREY

[GLACIER]

VINEYARD

Variety
Cabernet Sauvignon Melipilla 93%
Petit Verdot Peralillo 4%
Cabernet Franc Pirque 3%

Origin
Maipo Valley.

Soil
Quarter 38. Piedmont south facing, short soil, 0.5 to 0.7 meters, with surface clay and granite with stones in depth.

Vintage
The climate of spring 2013 and summer 2014 was cool at first and then had a normal summer, with no rain. In spring the ripeness occurred slowly and the moderate temperatures of late summer allowed, obtain a fruit with good color, much fresh fruit, spices and tannins present but soft. The harvest was realized from Abril 10 to 20, were selected and collected Manually in boxes of 12 kilos. Una once they reach the cellar, the bunches are destined, through tapes, to stainless steel ponds, without using pumps, because thanks to the design of our cellar, the ponds are under the Level of the reception yard, which makes it possible to fill ponds only by gravity.

WINEMAKING

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 cask), to remain in the bottle for 8 months.

Technical Data
Alc/Vol: 13.5% GL
PH: 3.51
Residual Sugar: 3.5 g / L
Acidity: 5.82 g / L (Tartaric Acid)

Technical Data
Excellent to store for 10 years. It is recommended to decant 30 minutes before consuming.



WINEMAKER COMMENTS

Deep red color, with ruby color.
With a characteristic fruitiness characteristic of Maipo costa, red fruits such as fruitllas, 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.

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

chief
winemaker

CABERNET SAUVIGNON 2014

