



CABERNET SAUVIGNON 2017

VINEYARD

Variety:

Cabernet Sauvignon 85% - Syrah 15%.

D.O:

Maipo Valley.

Soil:

Highly permeable granitic and stony soil with a depth of between 0.6 and 2 metres.

Harvest:

The grapes were harvested between 21 March and 06 April, when their organoleptic qualities, aromas and tannins were at their best.

Vintage:

Temperatures were average to high at the start of the ripening period in 2017, and the grapes ripened quickly as a consequence

WINEMAKING

Fermentation:

The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

Ageing:

70% of this wine was aged for 10 months in French oak and then bottle-aged for 3 months.

Technical Data:

Alc / Vol: 13% GL

pH: 3.6

Acidity: 4,84 g/L (Tartaric Acid).

Residual Sugar: 3,5 g/L

Ageing Potential:

This wine can be stored for up to 7 years in optimum conditions.

TASTING NOTES

This wine is deep ruby in colour. An expressive nose, rich in red and black fruit, especially berries such as strawberries, raspberries, blueberries and blackcurrants, which intermingle with notes of black pepper, caramel, tobacco and chocolate. This wine has well-balanced body, good structure and acidity and ripe tannins. Long, fruity and persistent in the finish.

SERVING SUGGESTION

Best served at around 16°C, this wine pairs well with ripe cheese, grilled meat and well-seasoned dishes.