



ALTUM

TERRAMATER



Cabernet Sauvignon

MAIPO / CHILE

Tasting notes

- **Colour:** Very intense ruby red.
- **Aromas:** Fresh nose. Herbals and fruity notes that mix with the toasted notes that come from the barrel.
- **Flavors:** Middle mouth, elegant and round. Firm tannins. Medium acidity.
- **Pairing:**
 - Cuts of meat with some fat and always grilled, such as beef or lamb ribs, roast duck.

Suggested serving temperature: 15°-16°C (59 - 60°F).

We recommend the use of decanter.

Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** Good weather, almost without rain in the season. Grapes with good acidity and color concentration. Harvest took place in the third week of april.

Winemaking

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** No filtering.
- **Ageing:** 16 months in new french oak barrels. Excellent ageing potential.

Laboratory analysis

- **Alcohol:** 14,3 %
- **Residual sugar:** 3,96 g/l
- **Total acidity:** 6,07 g/l
- **pH:** 3,44

