







# Cabernet Sauvignon

MAIPO / CHILE

### **Tasting notes**

- · Colour: Ruby red color.
- Aromas: Fruit nose. Aromas of dried plums with aromatic herbs and some tobacco.
- Flavors: Mouth with a smooth texture, medium structure and round tannins. Red fruit flavors with some dark chocolate.
- · Pairing:
  - Red meats in simple preparations, such as grilled.
- Cheeses: provoleta.

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

We recommend the use of decanter.

#### Vineyard

- · Vine: Between 40 and 50 years.
- · Soil: Deep clay loam colluvial soil.
- · Climate: Mediterranean.
- Harvest: Season with no rain and good temperature. Good aromatic expression and acidity. Harvest was carried out the second week of April.

# Winemaking

- Fermentation: Traditional with selected yeasts
- Filtration: Filtration through 0.65 membrane.
- $\cdot$  Ageing: 25% of the blend in french oak barrels for six months.

## Laboratory analysis

- $\cdot$  Alcohol: 13,5 %
- Residual sugar: 3,70 g/l
  Total acidity: 5,51 g/l
- pH: 3,52

