



VARIETAL

CABERNET SAUVIGNON 2013

CHARACTERISTICS

Variety:	Cabernet Sauvignon.
Varietal Composition:	100% Cabernet Sauvignon.
Origin:	Central Valley.
Yields:	14-16 tons / hectare.

Wine Analysis

Alcohol:	13,5°
Total Acidity:	5,07 g/l (H ₂ SO ₄)
Residual Sugar:	3,7 g/l
PH:	3,7

Winemaker Notes

The 2013 blend is crafted with grapes from various vineyards in Chile's Central Valley, including Isla de Maipo and Maria Pinto in the Maipo Valley, Santa Cruz de Colchagua, Molina in the Curico Valley, as well as Pencahue in the Maule Valley. Grapes from each vineyard lend the essence of each valley to the final blend, making this wine a typical and classic Chilean Cabernet Sauvignon.

The grapes are harvested at night and processed in the winery first thing in the morning. Next, fermentation is carried out at relatively low temperatures in steel tanks. The cap is pumped daily, with diminishing intensity over the course of fermentation to optimize extraction. After fermentation is complete, some of the wine is then aged in contact with oak, while the rest is left as is to preserve the fruit character, resulting in a balanced final blend. Bottling began in November 2013.

Tasting Notes

Colour:	Ruby red.
Aroma:	Fresh, with a notable varietal character and pronounced notes of red berries such as strawberries and cherries, together with hints of black pepper, black tea and a subtle touch of vanilla.
Flavour:	On the palate, the wine is medium-bodied with smooth tannins, easy to drink with a pleasant finish.

