



Product Information

Area : Maule Valley
Wine style : Red
Varietal : Cabernet Sauvignon
Style : Dry
Alc (%) : 13.8

Description

Tasting Note

AROMAS: High intensity and elegant. At first, sweet and spicy tones with aromas of ripe fruits such as plum and blueberry. We can also find small notes of black pepper and tobacco with soft touches of vanilla and chocolate.

PALATE: Soft and ripe tannins. Very rich acidity, a tasty wine that wraps the palate, seductive, round with a long and persistent finish.

Food pairing Pairings include strong chesses and red meat like beef, lamb and pork.

Grape variety Cabernet Sauvignon

Terroir/Vinification

Harvest Manual

Vinification It is oriented to obtain fresh, fruity, vibrant and concentrated wines. The grapes are destemmed and grinded gently for a long cold maceration. The fermentation temperatures were moderate for a smooth extraction of the tannins; fermentation with selected yeasts; extended contact with the skin; complete malolactic fermentation.

Aging Aged in French oak barrels for 12 months.

Acidity 5,00 g/l

PH 3.4

Residual sugar 2,44 g/l