

SINGLE VINEYARD

Cabernet Sauvignon 2014

COLCHAGUA VALLEY



VINEYARDS

Vineyard located in Nilahue, 50 km from the Pacific Ocean. Mediterranean climate, with sea breezes in the mornings. Loamy-clayey soils of medium depth with coarse gravel in different strata.

VINIFICATION

Harvesting by hand in 10-kilo crates. Pre-fermentative maceration for 7 days at 44.6°F; Alcoholic fermentation with selected yeasts in stainless steel tanks, with temperatures and tannin-extraction levels that vary according to the batch. Malolactic fermentation in stainless steel tanks and ageing in new and used French oak barrels for 10 to 12 months.

ANALYSIS

Alcohol: 13,5% vol.

Residual Sugar: <4 g/L.

Composition: 96% Cabernet Sauvignon, 4% Petit Verdot



TASTING NOTES

Color: intense ruby-red.

Aroma: plums, blueberries, strawberries, black pepper, vanilla and hints of tobacco.

Flavour: marked acidity, but balanced with the alcohol. Fresh, syrupy and long.

SERVING SUGGESTIONS

Serving temperature: 60.8°C

Food pairing: Roasted red meats and ripe cheeses.