



CABERNET SAUVIGNON 2016

TASTING NOTES

Intense bright ruby red.

It presents notes of black fruits like currant and red fruits like cherry.

It presents soft and elegant tannins, great balance and length.

Enjoy with all kind of red meats, baked, grilled or with sauces, also good with ripe or creamy cheese.

Aging potential: 8 years or more.

The perfect temperature for serving is 16-18°C, 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

Vintage	: 2016
Valley	: Maule
Blend	: 100% Cabernet Sauvignon

VINEYARD

Land	: Mingre, dry costal area, 45 Kms from Pacific Ocean, 193 MASL
Blocks	: 20, 21
Soil	: Ancient soils composed of granitic rocks with a high degree of decomposition, low clay content
Yield	: 6.000 kg/ha
Harvest	: Handpicked in boxes of 12 kg at the middle of April.

VINIFICATION

Cold maceration	: 48 hours at 10°C
Fermentation	: Concret tanks between 24–28 °C for 12 days
Hot maceration	: 5 days
Aging	: 70% in foudre and 30% in French oak barrels for 12 month

TECHNICAL DATA

Alcohol	: 13,0
Ph	: 3,41
Residual sugar	: 2,23
Total acidity	: 5,4
