

VINTAGE	2017		
TASTING NOTES	<p>Our full-bodied Cabernet Sauvignon boasts a bright, clean ruby red color. Fruit-scented nose of ripe black fruit and black berries, some spices like pepper, the distinctive menthol hint of this variety, notes of tea leaves, tobacco, leather and smoke from barrel aging. Ample mouthfeel, balanced acidity and ripe, silky tannin. Elegant and persistent finish. Pairing :It is the perfect match for fatty red meats on the bone, ripened cheeses and cold meats in general. Aging potential: 8 years Serve 16°C.</p>		
VARIETY	100% Cabernet Sauvignon		
APPELLATION	Maule		
VINEYARD	48 kms from pacific ocean, 47 masl.		
CLIMATE	Mediterranean climate affected by the sea breezes that come up from the pacific.		
SOIL	Alluvial origin, with a large quantify of rounded rocks intermingled with clay horizons.		
HARVEST	Hand harvested beginning in the first week of April, in harvest polygons or selected sectors of the blocks, with a table selection of bunches.		
FERMENTATION	Slow fermentation with little extraction, in oak foudres and stainless steel, with few pump-overs and good oxygenation.		
AGING	Aged in oak foudres and concrete receptacles for 12 months.		
ALCOHOL	PH	ACIDITY	SUGAR
14	3,64	3,54	2,9

Aluvial

Cabernet Sauvignon

