



# ALUVIAL

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## CABERNET SAUVIGNON



**TASTING NOTES** 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.

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**VARIETY** 100% CABERNET SAUVIGNON

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**APPELLATION** MAULE

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**VINEYARD** 48 KMS FROM PACIFIC OCEAN, 47 MASL.

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**CLIMATE** MEDITERRANEAN CLIMATE AFFECTED BY THE SEA BREEZES THAT COME UP FROM THE PACIFIC.

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**SOIL** ALLUVIAL ORIGIN, WITH A LARGE QUANTIFY OF ROUNDED ROCKS INTERMINGLED WITH CLAY HORIZONS.

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**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.

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**FERMENTATION** SLOW FERMENTATION WITH LITTLE EXTRACTION, IN OLD CONCRETE VATS.

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**AGING** AGED IN FRENCH OAK BARRELS FOR 12 MOTNHS

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