



- **Apellation:** *Central Valley*
- **Composition:** *100% Cabernet Sauvignon*
- **Alcohol:** *13,0% vol.*
- **pH:** *3,53*
- **Residual Sugar:** *4,95 g/l*
- **Total Acidity:** *5,25 g/l*

SOIL

Mainly sandy clay-loam soils of medium vigour are characteristics of our Central Valley. The vines are planted to a vertical trellis system and are drip irrigated allowing an optimum amount of yields per hectare.

CLIMATE

Chile's Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for vines. The reciprocity between the effects of the Pacific Ocean and the Andes Mountains give as a consequence a growing season with sunny days and cool nights which create a precise temperature oscillation.

HARVEST

This season had different natural events with great incidence in the development of the vineyards and the harvest.

It was a very technical season, which means, that the winemakers were tested in their experience and knowledge. The winter was very low in terms of rainfall, with rain only in June and July, then a heat wave in January, that accelerate the maturity process and concentration of the grapes, and then big fires in the summer months before the vintage started.

After finishing the harvest and the vinification process, the global evaluation of the wines let us confirm that we achieved the high quality that we were looking for.

WINEMAKER NOTES

Deep purple in color, this fresh Cabernet Sauvignon expresses aromas of plums, cherries, and spices. Smooth and balanced on the palate with voluptuous tannins.

FOOD PAIRINGS

Ideal with red and white meats and cheeses. Best enjoyed at 16 °C.