

TAMA

VINEYARD SELECTION



CABERNET SAUVIGNON 2015

- **Apellation:** *Cachapoal Valley*
- **Composition:** *85% Cabernet Sauvignon, 10% Syrah, 5% Carmenere*
- **Alcohol:** *13,5% vol.*
- **pH:** *3,61*
- **Residual Sugar:** *2,44 g/l*
- **Total Acidity:** *4,80 g/l*
- **Barrel Ageing:** *12 months*

SOIL

The winery and vineyard are located 450 meters (1,476 ft.) above sea level, in Chile's Cachapoal region, at the foothills of the Cordillera de los Andes which are the highest mountains in America, at 100 km. (62.13 miles) south of Santiago. The vineyard is placed in a loam soil area which contains similar proportions of sand, clay and silt in the first 100mm. (12 inches), followed by stones with outstanding drainage and incomparable conditions for cultivation.

CLIMATE

Well known by a Mediterranean climate with cold winters and average rainfalls of 520mm. (20.5 inches), primarily during the winter months. Summers present medium high temperatures of 30°C (86.0°F) in the day and 9°C (48.2°F) at night, which enables a slow ripeness of the grapes during the summer period. Thanks to the absence of rainfall during this maturation period the grapes could be harvested under optimum conditions.

HARVEST

Generally speaking the 2015 growth season proved to be a bit more complicated than the previous year, it was a relatively dry and warm year, and harvest was up to 10 days earlier in some regions, and in various cases was heavier than predicted. The white wines are aromatic and crisp, and red wines show lots of fruit, with more mature grapes and excellent tannins.

WINEMAKER NOTES

This expressive and complex Cabernet Sauvignon is very elegant on the nose, with notes of truffles, black currant, dark chocolate, and coffee, Generous on the palate, with round tannins and tremendous persistence.

FOOD PAIRINGS

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