

TAMA VINEYARD SELECTION



CABERNET SAUVIGNON 2017

- **Apellation:** *Cachapoal Valley*
- **Composition:** *100% Cabernet Sauvignon*
- **Alcohol:** *14% vol.*
- **pH:** *3,44*
- **Residual Sugar:** *3,19 g/l*
- **Total Acidity:** *5,58 g/l*
- **Barrel Ageing:** *10 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

The 2016 - 2017 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

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.