

Semi Sweet

CABERNET SAUVIGNON

ORIGEN:

Valle Central (Chile). The grapes come from the valleys Curicó and Maule, both very well recognized regions for these varieties.

VINIFICACIÓN:

Selected grapes were used for this wine, picked at two different times to ensure complementing characteristics and ripeness for the blending lots. The grapes were pressed in a pneumatic press and fermented at low temperature (26-28°C) to secure freshness and keep full aromatic expression. They were kept over lees for 45 days in order to improve mouth feel and structure.

TASTING NOTE:

This intense Cabernet Sauvignon stands out for its personality. With hints of green pepper, spices, mint and fruits as raspberry, blackberries and strawberry.

CLIMATE:

Temperate climate with defined seasons. In the ripening season there are temperature differences of up to 15-20°C between day and night, with a mild average. This provides optimal conditions for fruit concentration, fine smells development and balanced acidity.

SOIL:

Clay and limestone. Mostly sandy, well drained soils.

SUGERENCIAS:

Perfect pairing with red meats, venison and spicy cheeses.

EXPLORAR. DISFRUTAR. **VOI VFR** A EXPLORAR.

Eso es ESPÍRITU DE CHILE.

Una invitación permanente a vivir experiencias únicas conectados con la naturaleza. Ese es el espíritu que se mantiene vivo en cada uno de nuestros vinos, creados para disfrutar mientras esperas tu siguiente aventura.

INFORMACIÓN TÉCNICA:

100% Cabernet Sauvignon



DENOMINACIÓN: Valle Central



TEMPERATURA:



ALCOHOL:

12,0%



AZÚCAR RESIDUAL:

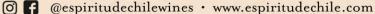


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ENÓLOGO: Jon Usabiaga





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de CHILE

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