

ESPÍRITU  
de CHILE

## 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.  
VOLVER  
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:


#### CEPAS:

100% Cabernet Sauvignon 

#### DENOMINACIÓN:

Valle Central 

#### TEMPERATURA:

16 - 18°C 

#### ALCOHOL:

12,0% 

#### AZÚCAR RESIDUAL:

35 g/l 

#### PH:

3.6

#### ENÓLOGO:

Jon Usabiaga

