

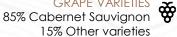
EXPLORE. ENJOY. **EXPLORE** AGAIN.

That is ESPÍRITU DE CHILE.

A permanent invitation to live one-of-a-kind experiences connected with nature. This is the spirit that lives in each one of our wines, all of them crafted to enjoy while you wait for your next adventure.

TECHNICAL INFORMATION

GRAPE VARIETIES









ALCOHOL CONTENT 12.5% vol.



RESIDUAL SUGAR 4.5 a/l



liajero

Chile is an open destination that brims with landscapes, colors, aromas and flavors. Viaiero is an invitation to roam freely through these fresh and diverse sceneries that will turn your day into a memorable experience. An ideal way to start planning your next trip to Chile.

CABERNET SAUVIGNON

ORIGIN

Central Valley (Chile). Our grapes are sourced from Chile's central region, where the weather and soil conditions are optimal for the growing of Cabernet Sauvignon.

VINIFICATION

Once harvested, the grapes are taken to our winery to undergo crushing and vatting. Fermentation takes place under controlled temperature conditions between 25 and 28°C to extract all the high quality components from the skins and preserve fruit aromas. Following fermentation, the wine is transferred to stainless steel vats for malolactic fermentation to occur, which will give the wine a final touch of creaminess and smoothness.

TASTING NOTES

A captivating Cabernet Sauvignon with rich and harmonious structure. Aromas of blackcurrant, wild berries and white pepper blend in perfect harmony with a hint of vanilla. It's juicy and fruity with a balanced structure in the mouth.

PAIRING SUGGESTIONS

Perfect choice to pair with red meats or ripened cheeses.

WINEMAKER

Jon Usabiaga

