# CABINA '56



"CABINA '56", commemorates the first pick-up truck owned by Vicente Aresti A., which was used for many years during each harvest. This truck model had a great distinctive feature of having a great cabin, so from the start it was called "THE CABIN".

### WINEMAKING:

The grapes for this Malbec were carefully harvested and vinified. The fermentation temperature was kept between 25 ° C and 27 ° C to keep fresh aromas, softness and intensity. Once the fermentation was finished, 50% was aged for 8 months in French and American barrels of 3 and more uses, while the remaining 50% was aged in stainless steel tanks to preserve the aromas of blackberries and black plums.

## **TECHNICAL INFORMATION**

| APPELLATION | : Curicó Valley         |
|-------------|-------------------------|
| VARIETIES   | : 85% Malbec, 15% Other |
|             | Varieties               |
| ALCOHOL     | : 14%                   |



## MALBEC RESERVA

## **CURICÓ VALLEY**

## **TASTING NOTES:**

This Malbec has an intense and deep ruby red color. Nose highlights the aromas of blackberry, plums and berries, followed by aromas of pepper and soft hints of chocolate. In the mouth it is round in tannins but at the same time very generous in flavors. Its final balanced structure, broad with a good barrel presence.

#### FOOD PAIRING:

It goes perfectly with all kinds of roasts and mature cheeses. It also combines very well with stews.