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# **CABERNET SAUVIGNON** - CURICÓ VALLEY

Our own vineyards located at the heart of the Curicó valley give birth to these fresh, expressive and young wines that offer an honest reflection of their origin and the characteristic style of Aresti winery.

#### **ORIGIN:**

The vineyards where this rich Cabernet Sauvignon's grapes come from are located in the warm climate of the Curicó Valley. Here, it has the potential to produce flavored and ripened grapes. Harvest takes place in April, when grapes have already reached their optimum ripeness.

# **WINEMAKING:**

Grapes were gently threshed and crushed, then, fermented in stainless steel tanks for 8 days at 27 to 28 °C. After fermentation, it began the delicate ageing process, part of which occurs in wood containers. With this process, it achieves a nice balance between the fruit and oak notes.

### **TASTING NOTES:**

This Cabernet Sauvignon has a brilliant and intense cherry color, with sweet aromas reminiscent of red fruits and touches of vanilla. It has good body and its flavor is balanced and tasty.

#### **FOOD PAIRING:**

Ideal with a variety of red meat or mature cheeses.

## **TECHNICAL INFORMATION:**

APPELLATION: Curicó Valley

GRAPE VARIETIES: 85% Cabernet Sauvignon – 15% Other varieties

ALCOHOL: 13%



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