



ESPIRITU
de CHILE

Intrépido RESERVA

Venturing into untamed nature requires strong character and personality. Intrépido makes an invitation to discover Chile's flagship varieties by embarking on a fascinating journey through the flavors of this land. Perfect to share the experiences of your most recent adventure.

CABERNET SAUVIGNON

ORIGIN

The grapes used in this Cabernet Sauvignon were sourced from the Curicó valley, one of Chile's valleys with the richest winegrowing tradition. The vineyards are close to the Andes, between 500 and 700 meters above sea level.

VINIFICATION

The grapes for this Cabernet Sauvignon were carefully harvested and vinified. Fermentation took place under controlled temperature conditions between 25 and 27°C to preserve the freshness, smoothness and intensity of aromas. Following fermentation, 50% of the blend was aged in third fill or older French and American oak barrels for eight months and the remainder was aged in stainless steel vats to preserve fruity aromas.

TASTING NOTES

Nose of plum, cherry, and raspberry aromas that blend to perfection with the black pepper and caramel notes from the barrel. A Cabernet Sauvignon that boasts an elegant oaky note and superb complexity, smoothness, structure, and power that make it the pairing of choice for a wide array of dishes.

PAIRING SUGGESTIONS

Perfect companion for red meats with mushroom-based sauces, cheeses, and game.

WINEMAKER

Jon Usabiaga

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

85% Cabernet Sauvignon
15% Other varieties



APPELLATION

Curicó valley



SERVING TEMPERATURE

15 -18° C



ALCOHOL CONTENT

13,5% vol.



RESIDUAL SUGAR

3,8 g/l



PH:

3.6 g/l

ACIDITY:

5.0 g/l



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