Description

Variety: Cabernet Sauvignon Appellation: D.O. Valle Central Winemaker: Claudio Goncalves R. Bottling: Estate bottled

Alcohol: 13,0º

Vineyards The grapes come from our vineyards located in Villa Alegre, and Terroir 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

Vinification The grapes were harvested in the mid of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are, stabilized and filtered carefully to keep all the fruit.

Notes From Our Cabernet Sauvignon has a rich and concentrated Our Winemaker ruby-violet colour. The smell has Blackcurrant and black cherries. Elegant with good balance. Its tannins are soft and mature. A great choice to match with red meats, fine herbs based dishes or mature cheeses

Serving **Temperature**

Recommended Serving temperature between 17° - 18°C

