

CASTILLO DE MOLINA**Cabernet Sauvignon 2012****VARIETALS:**

94% Cabernet Sauvignon, 5% Syrah, 1% Petit Verdot.

ORIGIN:

This wine is made from the finest Cabernet Sauvignon grapes from Viña San Pedro's best vineyards in the Rapel Valley, specifically in the Alto Cachapoal area of the Cachapoal Valley and in Marchigüe in the Colchagua Valley. The vineyards are planted at the foot of the Andes Mountains in Cachapoal and 30 kilometers from the coast in Colchagua. The vineyards are vertically trained with controlled drip irrigation.

CLIMATE:

The 2011 – 2012 season was a little warmer than years ago, so the harvest was ahead two to three weeks to get fresh, aromatic and low alcohol content wines. The date of harvest and the efficient agricultural management were the key for fresh and fruity driven wines, with very good expression. The result is a fresh, richly colored wine with an intensely aromatic bouquet and a good balance between acidity and alcohol.

HARVEST:

The grapes were harvested by hand during the first and third week in April.

VINIFICATION:

Once the grapes reached the winery, they underwent cold maceration five days. Alcoholic fermentation was then performed using selected yeasts at controlled temperatures between 25°C and 26°C. The cap was pumped over three times a day during the 20-day maceration. 100% of the blend was aged for 10 months in French oak barrels, of which 10% were new barrels, 30% were second-use, and 60% were third-use.

ANALYSIS:

A°:	14.2 %
TA:	5.31 g/L (C4H6O6)
pH:	3.56
VA:	0.39 g/L
RS:	3.5 g/L

TASTING NOTES:

Visual: Intense ruby red with violet hues.

Aroma: This wine displays an expressive, complex bouquet, full of fresh fruits such as raspberries and cherries and ripe fruits like plums and blackberries, which blend perfectly with the tobacco and vanilla notes produced during barrel aging.

Palate: On the palate, this is a fruity and well-integrated wine, displaying good structure and body, and mature and round tannins, which give way to a long and persistent finish. It can be enjoyed immediately or stored for three to five years.

Serving Suggestion: Ideal for accompanying red meat, wild game birds, venison and semi-hard cheeses. Serve at 17 to 18°C.