

# CASTILLO DE MOLINA



## CABERNET SAUVIGNON | 2013

90%..... Cabernet Sauvignon.  
5% ..... Syrah.  
5% ..... Malbec.

# Body

### Color

Intense ruby-red color with violet hues.

### Aroma

A complex and expressive nose characterized by fresh fruits such as plum, cherries and berries that meld with coffee and vanilla notes from the barrel aging.

### Palate

A fruity wine, balanced on the palate with good structure and volume. Ripe, smooth tannins give for a long, persistent finish.

### ANALYSIS

Alcohol	14.2
pH	3.55
Residual Sugars	3.8 g/L
Tartaric Acid	5.4 g/L (C <sub>4</sub> H <sub>6</sub> O <sub>6</sub> )
Volatile Acidity	0.46 g/L

### SERVING SUGGESTIONS



Red Meats



Roquefort / Gruyère Cheese

17-18°C  
62-64°F



Lamb

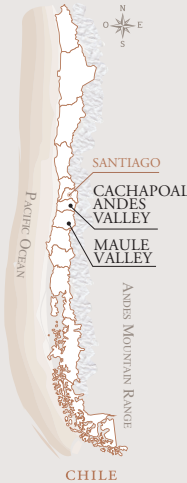


Dark Chocolate

## CENTRAL VALLEY

### Origin

The finest Cabernet Sauvignon grapes were sourced from Viña San Pedro's most prized vineyards in the Central Valley, specifically in the Cachapoal Valley, in Alto Cachapoal, Marchigüe of the Colchagua Valley and Pencahue of the Maule Valley. The vineyards are set upon the foothills of the Andes Mountain range in Cachapoal, 30km from the coast in Colchagua, with clay soils in the Andes Mountain Range and in the Coastal Mountain range of Maule. The vines are trained with vertical trellis systems with drip irrigation.



### Climate

The 2012-2013 season was slightly cooler than normal, delaying harvest time by one week and resulting in more aromatic, fresh wines with lower alcohol content. The harvest date and agricultural management were key to producing fresh, fruity and expressive wines.

### Harvest

The grapes were harvested by hand during the first and third week of April 2013.

### Vinification

Cold maceration for 5 days. Alcoholic fermentation took place using selected yeasts and controlled temperatures between 25° and 26°C. Pumpovers 3 times per day. Incubated for 20 days in total. Development in French oak for 12 months.

SAN PEDRO  
EST. 1865