

CASTILLO DE MOLINA

CABERNET SAUVIGNON | 2015

100%..... Cabernet Sauvignon.

Body

Color

Intense ruby-red color with violet hues.

Aroma

Characterized mainly by red fruits such as raspberry and cherry, as well as berries like blackberry and blueberry. There are also aromas provided by aging in barrels, lending the wine complexity.

Palate

Balanced on the palate, with excellent volume and structure. Ripe tannins allow for a long, pleasing and elegant finish.

ANALYSIS

Alcohol	14.4%
pH	3.58
Residual Sugars	3.4 g/L
Tartaric Acid	5.11 g/L (C4H6O6)

SERVING SUGGESTIONS



Red Meats



Semi-mature Cheeses.

17-18°C
62-64°F



Game Birds

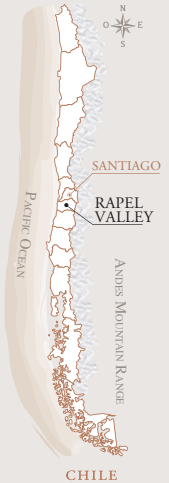


Deer

RAPEL VALLEY

Origin

Crafted with the finest Cabernet Sauvignon grapes from Viña San Pedro's best vineyards in the Rapel Valley: In Alto Cachapoal, Cachapoal Valley as well in the Colchagua Valley, specifically in Marchigüe. The vine training system is vertical trellis with drip irrigation.



Climate

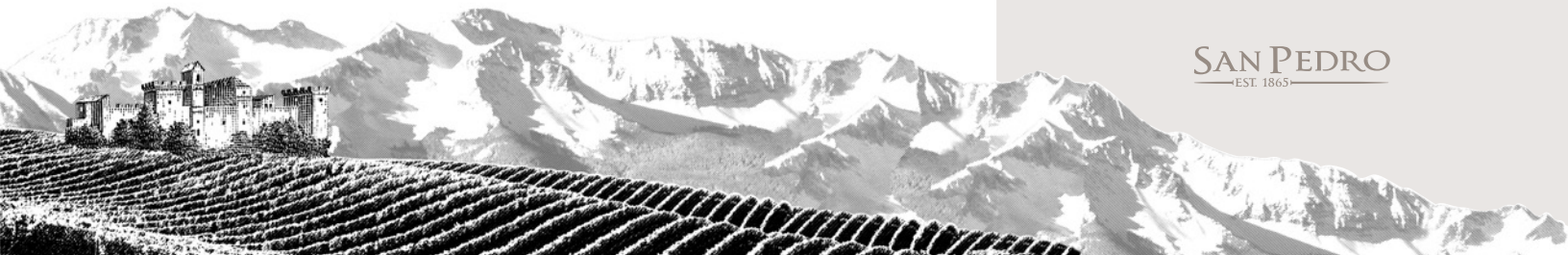
The 2014-2015 season was characterized by excellent grape health, since it did not rain during the summer or the beginning of autumn. There was a slight temperature rise from February until harvest which brought the harvest forward compared to previous years. Moreover, these temperatures encouraged the grapes to ripen well, enhancing the quality of the wine.

Harvest

The grapes were harvested by hand during the first and second week of April 2015.

Vinification

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



SAN PEDRO
EST. 1865