



CABERNET SAUVIGNON 2016

• GRAPE VARIETY

95% Cabernet Sauvignon, 5% Syrah

• ORIGIN

Central Valley

• HARVEST

The grapes were harvested by hand once they reached 23-24° Brix. The harvest is generally carried out in April with a vineyard yield of 16-20 tonnes per hectare.

• VINIFICATION

Upon arrival at the winery, the grapes undergo for cold maceration (15°C) for 12 hours, followed by alcoholic fermentation under controlled temperatures (lower than 28°C). Pumpovers are carried out 2 to 3 times per day with an aim to produce a deeply colored wine that retains the fruity character of the grape. Before fermentation is complete, the grape must is separated from the skins for the final stage of fermentation to occur without the skins. The whole process was conceived to produce wines with high fruit intensity and smoothness on the palate. After finished the fermentation, the wine stay in contact with wood for 3 months.



Bottle 375 mL

• NOTES FROM THE WINEMAKER



Dark ruby-red color.



Very intense aroma, full of red fruit aromas such as berries, cherries and cassis, that meld perfectly with vanilla and chocolate notes.



A fresh sensation with medium body, smooth tannins and a long pleasing finish.

• ANALYSIS

A°	13,0%
TA	4,8 g/L
pH	3,6
RS	4,5 g/L

• PAIRING

This wine is ideal for many occasions, and pairs. Exquisite with game meats, duck, beef, lamb and cheeses.



Best serve at:
61-64°F