



CABERNET SAUVIGNON MERLOT 2016

• GRAPE VARIETY

70% Cabernet Sauvignon, 30% Merlot

• ORIGIN

Central Valley

• HARVEST

The grapes were harvested by hand once they reached 23-24° Brix. Harvest is generally carried out at the end of March (Merlot) and at the middle of April (Cabernet), with a vineyard yield of 20 tonnes per hectare.

• VINIFICATION

Once they arrive at the winery, the grapes are subjected to cold maceration (15°C) for 12 hours and then the alcoholic fermentation occurs under controlled temperatures (lower than 28°C).

Pumpovers take place 2 to 3 times per day with an aim to produce a deeply colored wine that retains the fruity character of the grape. Before the fermentation is finished, the grape must is separated from the skins, to avoid excessive phenol extraction. The whole process is 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.



• NOTES FROM THE WINEMAKER



This blend has an intense ruby-red color with purple hues.



Strawberry and blackberry aromas melded with sweet vanilla and chocolate notes.



Smooth finishing sensation with excellent persistence.

• ANALYSIS

A°	13,0%
TA	5,0 g/L
pH	3,6
RS	4,5 g/L

• PAIRING

Ideal to pair with game birds, beef, lamb, pork, duck, pasta and cheeses.



Best served at:
59-63°F