



VENTISQUERO
Challenging Spirit



CLÁSICO

CABERNET SAUVIGNON 2018

VINEYARD

Variety: 85% Cabernet Sauvignon - 15% Syrah.

D.O: Central Valley.

Soil: Granitic and stony, highly permeable with a Depth of between 0.6 and 2 metres.

Vintage: The 2018 harvest was characterized by average temperatures at the beginning of the season, which were kept with very cool nights until the time of harvest, allowing a long and slow maturity of the grapes.

Harvest: The grapes were harvested between 04 April and 08 May, when their organoleptic qualities, aromas and tannins were at their best.

WINEMAKING

Fermentation: The selected clusters were transported to the winery, where they underwent a low-temperature pre-fermentative maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature of between 26°C and 28°C.

Ageing: 30% of this wine was aged for 4 months in French and American oak barrels. The wine was then bottle-aged for 6 months.

Technical data:

Alc/Vol: 12,5% GL

ph: 3,78

Acidity: 4,02 g/L (Tartaric Acid)

Residual Sugar: 3,8 g/L

Ageing Potential: Can be cellared for 4 years under right cellar conditions.

TASTING NOTES

Colour: This wine is intense ruby red in colour.

Aromas: The nose reveals fresh red fruit, such as raspberries and strawberries, together with blueberries and blackcurrants, intermingled with notes of vanilla and chocolate.

Palate: Good body and balanced acidity, with ripe tannins, and a good balance between fruit and oak in the aftertaste.

SERVING SUGGESTION

Best served at between 16°C and 18°C. This wine pairs well with mature cheese, red meat, as well as roast duck or lamb.