



VENTISQUERO  
*Challenging Spirit*



# CLÁSICO

## CABERNET SAUVIGNON 2019

### 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 2019 harvest was characterized by cool temperatures in January. From mid-February to April, the temperatures increased, until the harvest, which allowed an optimum maturity of the grapes, with fresh and aromatic fruit.

**Harvest:** The grapes were harvested between 01 and 30 April, when their organoleptic qualities, aromas and tannins were at their best.

### WINEMAKING

**Fermentation:** The selected clusters were transported to the winery. 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: 3.72

Acidity: 5.11 g/L (Tartaric Acid)

Residual Sugar: 3.85 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.