



VENTISQUERO  
*Challenging Spirit*



# CLÁSICO

## Cabernet Sauvignon 2020

### VINEYARD

**Variety:** Cabernet Sauvignon 85% / Syrah 15%.

**D.O.:** Central Valley.

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

**Vintage:** Year of high temperatures during January which accelerated the maturity of the grapes. Across February and March, the temperatures remained medium to high, having an early harvest compared to a normal year by around 10 to 12 days. However, the acidity levels remained high producing fresh and aromatic wines.

**Harvest:** The harvest took place from 27 February until 8 April, when the grape presented its greatest aromatic potential.

### 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: 13.0% GL

ph: 3.75

Acidity: 5.24 g/L (Tartaric Acid)

Residual Sugar: 2.34 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.