

CABERNET SAUVIGNON 2016

Vineyard

Variety

93% Cabernet Sauvignon - 5% Syrah - 2% Petit Verdot

D.O

Maipo Valley

Vineyard

Trinidad Vineyard

Soil

Highly permeable granitic and stony soil with a depth of between 0.6 and 2 metres.

Harvest

The grapes were harvested between 24 March and 18 April.

Vintage

2016 was a fresh with medium temperatures. The grape was maturing slowly which allowed a balanced development. The cool weather season allowed fresh wines, with vibrant acidity and moderate alcohol.

Winemaking

Fermentation

The grapes were carefully selected by hand. Then they were gently crushed in stainless steel tanks and subjected to a cold maceration at between 6°C and 8°C. The next stage was fermentation, at temperatures of between 22°C and 26°C, with two to three pump-overs every day. This meant that the texture featured smooth tannins.

Aging

All of the wine was aged for 12 months in 100% fine-grained, medium-toast French oak to retain the balance between the red fruit and native forest so typical of Cabernet Sauvignon.

Technical Data

Alc/Vol: 13.5%

pH: 3.50

Acidity: 5.00 g/L (Tartaric Acid)

Residual Sugar: 3.50 g/L

Ageing Potential

This wine can be stored for up to 7 years in optimum conditions.

Tasting Notes

This wine is deep ruby in colour. The nose reveals red fruit, blackcurrants and delicate notes of plums, blackberries and a hint of vanilla. The palate opens with abundant fruit-filled flavours, such as cherries and plums. The complexity of this wine stays right through its lengthy finish. Its soft tannins and good structure create a perfectly-balanced framework. This is a full-bodied wine with a persistent finish, highlighted by notes of fruit and vanilla.

Serving Suggestion

Best served at a temperature of between 16°C and 18°C, this wine is excellent with mature cheese, such as Emmental, Gruyere, Brie or goat's cheese, as well as grilled red meat or well-seasoned or peppery dishes.

