

CABERNET SAUVIGNON 2018

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 28th March and 03th April.

Vintage

The 2018 vintage was a fresh vintage with moderate temperatures. The grapes were maturing slowly which allowed a balanced development, resulting in elegant wines.

Winemaking

Fermentation

First a careful selection of the grapes was made by hand. Then they were put into stainless steel tanks, where they first underwent a cold maceration at temperatures of between 6°C and 8°C. Next came the fermentation at temperatures of between 22°C and 26°C, with two to three pump-overs every day. This produced a wine that had smooth-textured 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: 3.67

Acidity: 4.95 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.

