

CABERNET SAUVIGNON 2019

Vineyard

Variety

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

D.O

Maipo Valley.

Vineyard of Origin

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 20 March and 18 April.

Vintage

Year of high temperatures in January, allowing the fast maturity of the grapes. After the temperatures slightly dropped in February, in March the temperatures remained medium to high, however, the acidity remained high obtaining fresh and aromatic 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.

Ageing

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: 3.64

Acidity: 5.46 g/L (Tartaric Acid)

Residual Sugar: 2.66 g/L

Ageing Potential

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

Tasting Notes

Deep ruby 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 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, Gruyère, Brie or goat's cheese, as well as grilled red meat or well-seasoned or pepper-flavoured dishes.

