

YELCHO

CABERNET SAUVIGNON 2017



VINEYARD

VARIETY

85% Cabernet Sauvignon / 15% Syrah

D.O

Colchagua Valley.

SOILS

Highly permeable granitic, stony soil, with a depth of 0.6 to 2 metres.

HARVEST

The grapes were harvested between 20 March and 12 April, when their organoleptic qualities and tannins were at their best.

VINTAGE

Temperatures were high in 2017 and this meant that the grapes ripened more quickly than in other years, resulting in good levels of acidity, moderately low alcohols, optimum organoleptic qualities of aromas and ripeness of tannins.

WINE

WINEMAKING

The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. 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 10 months in French oak barrels. The wine was then bottle-aged for a further 6 months.

TECHNICAL DATA

Alcohol by volume: 12.5% g/L

pH: 3.76

Residual Sugar: 4.00 g/L

Acidity: 4.54 g/L (Tartaric Acid).

AGEING POTENTIAL

This wine can be enjoyed now or stored for up to 4 years in optimum conditions.

TASTING NOTES

COLOUR

Deep ruby red in colour

AROMAS

The nose reveals ripe red fruit, such as raspberries and strawberries, which makes this wine a complex wine with a very interesting nose.

PALATE

Elegant and good volume in mouth, with long lasting tannins, that give it a surrounding body with a clean, long and persistent finish.

SERVING SUGGESTION

Best served at between 16°C and 18°C. This wine pairs well with ripe cheese, red meat and duck.

