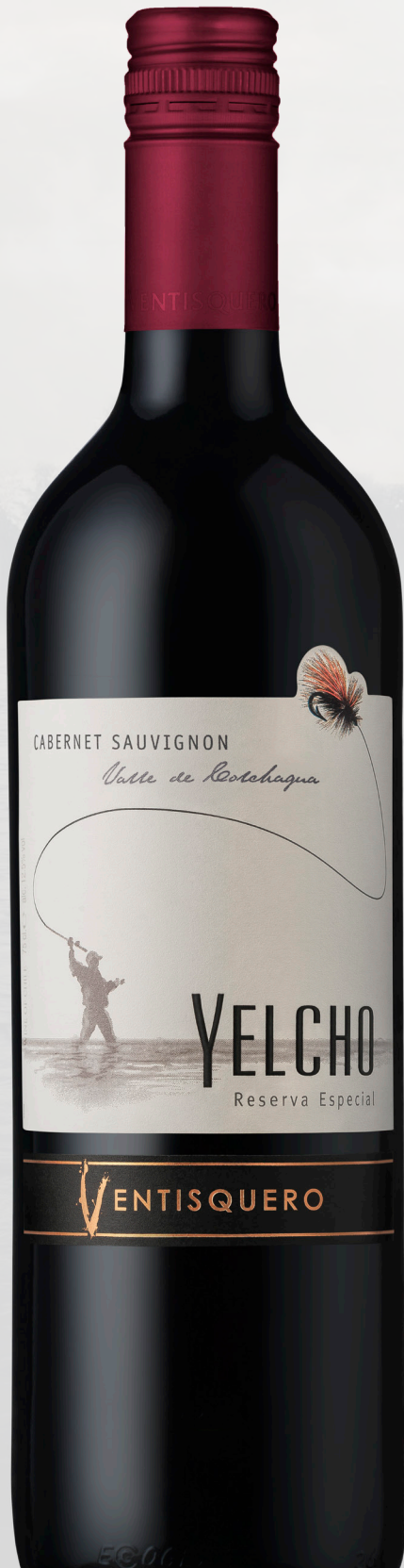


# YELCHO

## CABERNET SAUVIGNON 2018



### VIÑEDO

- 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 11 April and 05 May, when their organoleptic qualities and tannins were at their best.  
**VINTAGE** The 2018 harvest was characterized by the excellent health of the grapes and the stability of the climate in general, a cool and humid spring with temperatures in agreement and absence of frost, which together with a not so hot summer, allowed the slow ripening of the grape, delivering fresh fruit with very good pH and acidity, the health in this Valley was also excellent. The moderate summer temperatures gave us grapes with better-expressed skins, fresh and spicy.

### 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

Alc/Vol: 12.5% gL  
pH: 3.70  
Residual Sugar: 4.00 g/L  
Acidity: 4.73 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.