



ESTATE *Series*
CABERNET SAUVIGNON
2015



VINEYARDS

D.O.: Maipo and Aconcagua Valley

Grapes for our Estate Series Cabernet Sauvignon are sourced from our vineyards in the Maipo and Aconcagua valleys. The Maipo Valley is known for the fresh morning breezes that blow from the mountains, and for the moderate day temperatures that allow the grapes to reach perfect ripeness preserving their acidity and freshness. The Aconcagua Valley, on the other hand, is well known for its Mediterranean climate, with moderately warm summer days and fresh evening breezes, producing a daily temperature oscillation of around 20°C in the weeks prior to harvest.

VINTAGE NOTES

Warm temperatures in spring and lower than average rainfall resulted in an early start to this challenging yet balanced 2015 vintage. The conditions produced an early harvest, with overall small to normal berry sizes giving excellent flavour concentration and structure to the wine.

WINEMAKING NOTES

Grapes were harvested in mid April and transported to the winery where they are crushed and deposited in stainless steel tanks for fermentation. Grapes macerate from 12 to 25 days depending on the vineyard lot. The final blend is aged for twelve months in oak barrels to allow rounder tannins and good texture in the palate.

TASTING NOTES

Aromas of ripe red fruit and black pepper are completed with cassis flavors and hints of spice. Fresh and juicy in the palate, this Cabernet Sauvignon has supple tannins and a velvety finish.

FOOD PAIRING

Enjoy especially with beef, lamb and, chocolate desserts.

TECHNICAL INFORMATION

COMPOSITION: 100% Cabernet Sauvignon

ALCOHOL: 13.5%

PH: 3.58

RESIDUAL SUGAR: 2.98 g/l

TOTAL ACIDITY: 5.54 g/l (in tartaric acid)