

CASTILLO de MOLINA

CABERNET SAUVIGNON 2022

D.O. MAIPO VALLEY



92% Cabernet Sauvignon
5% Merlot
3% Syrah

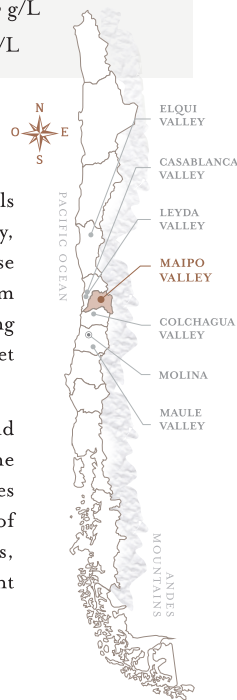
CHEMICAL ANALYSIS

ALCOHOL: 14% PH: 3,6
RESIDUAL SUGAR: 3,4 g/L
TOTAL ACIDITY: 5,4 g/L

SOIL:

In the Maipo Valley, the soils are alluvial, thin, and stony, with excellent drainage. These characteristics make them well-suited for cultivating wine varieties like Cabernet Sauvignon.

They maintain low vigor and controlled yields in the plants, resulting in berries with high concentrations of tannins and anthocyanins, leading to wines of excellent quality.



CLIMATE:

The predominant climate is temperate Mediterranean, with the four seasons clearly defined. The 2022 season in the Maipo Valley was rather dry, requiring uninterrupted irrigation from winter through harvest. The year was normal to cool for the valley, with low humidity and no summer rainfall, which helped maintain the health of the grapes. The bunches arrived with a weight 10–20% lower than the previous year, resulting in good grape concentration and wines with vibrant colors, fruity expression, well-integrated tannins, freshness, and persistence.

WINEMAKING AND AGEING:

Immediately after arriving at the winery, the grapes were selected and then cold macerated for three days to enhance the expression of aromas and flavors. After that, the must was inoculated with selected yeasts to start the alcoholic fermentation, which occurred at controlled temperatures between 26 and 27° C. During the fermentation process, we accomplished three daily pump-overs to obtain a delicate extraction of color and tannins. The wine finally aged for 12 months in touch with medium toasted French oak to achieve more complexity to aromas and flavors.

TASTING NOTES:

APPEARANCE:

Deep ruby-red with violet hues.

NOSE:

The wine unfolds outstanding aromas of ripe fruits, like cherries and plums, entwined with the variety's characteristic spicy notes. It also offers aromas of cacao and vanilla, which reflect its aging in oak.

PALATE:

Full-bodied, with ripe and well-structured tannins that lead to a long and persistent finish on the palate.

PAIRING SUGGESTION:

Ideal for pairing with red meats, pork, lamb, and strong-tasting cheeses.

SERVICE T°: 15–18° C

