



**GREAT WINE,
GREAT TIMES.**

CABERNET SAUVIGNON

VARIETY

Cabernet Sauvignon.

ORIGIN

Central Valley, Chile.

WINEMAKING

In the winery, the grapes were inoculated with selected yeasts to get the alcoholic fermentation underway. This took place at temperatures no higher than 28°C and lasted for an average of 8 days with 2-3 pump-overs taking place each day. Before the fermentation ended, the wine was racked off so it could finish fermenting without the skins. Finally the wine was kept in contact with oak for 2-3 months, to ensure the wine would be intensely fruity and smooth in the mouth.

TASTING NOTES

Appearance: Intense ruby red.

Nose: Marked by its aromatic intensity. Packed with notes of black berries, cherries and blackcurrants, along with subtle hints of vanilla and chocolate.

Palate: Fresh on the palate with acidity that brings out the fruity flavour. The mouth reveals smooth tannins that provide a pleasant, well-rounded finish.

Serving temperature: 16°C.



PAIRING

Roasted meats such as lamb and duck, and is also ideal for accompanying semi-aged cheeses and dark chocolate.