

CABO

DE HORNOS

Cabernet Sauvignon

D.O. CACHAPOAL ANDES VALLEY

2022

CLIMATE

The spring of 2021 was distinguished by an almost complete absence of rainfall, both during the delicate flowering stage and throughout the summer and harvest period. Scarce winter rainfall meant that care had to be used when irrigating the vines to limit hydric stress and therefore ensure healthy vines and good grape quality. The season was further defined by consistently favourable temperatures and abundant sunlight throughout spring and summer, complemented by a pronounced temperature variation between day and night — a hallmark of this exceptional vineyard nestled in the foothills of the Andes. Notably, the season was entirely frost-free, a key factor underpinning the outstanding quality and yields this vintage. Harvested in late March, the Cabernet Sauvignon grapes reached optimal ripeness, yielding firm, mature tannins.

SOILS

These fluvial and mixed fluvial-colluvial piedmont soils contain gravel and angular rocks of different sizes, along with a larger amount of sand and some silt and clay. These soil profiles lend the wine a fruity nose with mineral notes, along with elegant body, good structure and rounded tannins.

WINEMAKING PROCESS

The grapes were hand-harvested into 10-kg bins. At the winery, a selection of clusters and berries was followed by a 3-5 day cold maceration (8°C) to extract colour and aromas. Then the alcoholic fermentation took place in vats of different types and sizes at a controlled temperature of up to 26°C. For 10 days, brief pump-overs were implemented in order to extract tannins and anthocyanins. The wine underwent a post-fermentative maceration for 10 days to refine and enhance the balance in the mouth. The wine was aged for a total of 22 months, the first 16 in a range of containers: 57% in different-sized foudres, 41% in 225- and 300-litre French oak barrels (33% new, the rest second-use or older) and 2% in Italian clay amphorae. Then the components were blended and the wine spent the final 6 months ageing in 225- and 300-litre barrels. The levels of toast and barrel sizes were adapted to the Cabernet Sauvignon from each different terroir.

TASTING NOTES

Appearance: deep ruby of medium to high intensity.

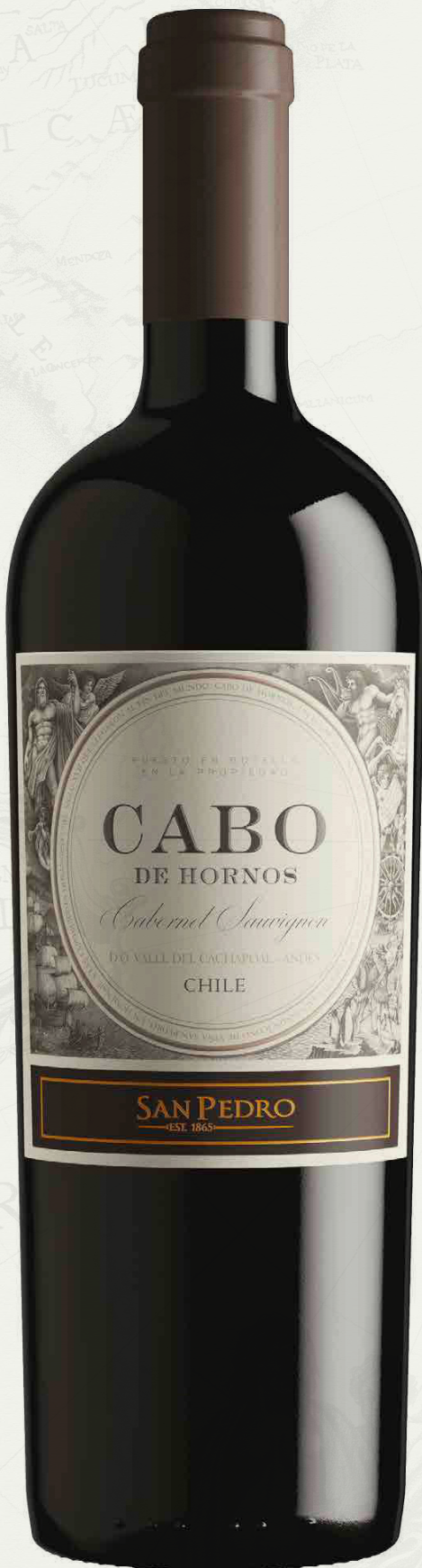
Nose: elegant aromas of ripe red and black fruit, like blackberries, blueberries and blackcurrants predominate, complemented by hints of tobacco and cedar contributed by the oak-ageing.

Palate: this is a well-rounded, fresh wine that achieves a good balance between the tannins and the acidity and has a long and persistent finish.

Serving temperature: 18 °C.

Bottling Date: 27th and 28th February 2023

Ageing Potential: 20 years



Alcohol: 14.5%.

pH: 3.61

Total Acidity (Tartaric Acid): 5.16 g/L

Residual Sugar: 3.25 g/L