



# SANTA HELENA

## *Varietal*

### CABERNET SAUVIGNON D.O. CENTRAL VALLEY

#### WINEMAKING

The alcoholic fermentation took place at a controlled temperature of less than 28°C for 7-9 days. During this process, 2-3 pump-overs took place each day. Before the alcoholic fermentation ended, the wine was racked off so it could finish fermenting without the skins. Finally it was aged in contact with oak for 2-3 months.

Best served at between 15°C and 17°C.

#### TASTING NOTES

##### Appearance

Intense ruby red.

##### Nose

Very intense, dominated by notes of berries, cherries and cassis, harmoniously mingled with soft hints of vanilla and chocolate.

##### Palate

This is a wine that is fresh in the mouth with superb acidity that brings out the concentrated fruity flavours, smooth tannins and a well-rounded finish.

#### PAIRING

Red meat, lamb, duck and game. It pairs well with cheese.

