

1865

SELECTED VINEYARDS

1865 wasn't just any year. It's the year that San Pedro Winery was founded. We proudly present you "Selected Vineyards", an exceptional wine range that showcases the best possible combination between variety and vineyard.



CABERNET SAUVIGNON 2020

ORIGIN

D.O Maipo valley.

SELECTION

clones 338, 337 and 169, and massal selection.

ALTITUDE

470 masl.

CLIMATE

During the 2020 season, the Maipo Valley was among the viticultural regions most severely affected by the drought. In the case of our vineyards, we had a good water supply which enabled us to irrigate almost normally, achieving excellent ripening of the grapes. Yields were affected by the summer heat, but grape quality and health was optimal. The resulting wines have fine texture, vibrant tannins and a lovely juiciness.

SOIL

The vineyards are located on a second terrace of the River Maipo with thin, stony, well-drained alluvial soil. Its origin and characteristics mean the soil is nutrient-poor, making it ideal for growing grapes for high-end wines, as it restricts the vines' vigour and controls yields. As a result, the grapes have highly concentrated phenols and anthocyanins, which are perfect for producing quality wines.

WINEMAKING PROCESS

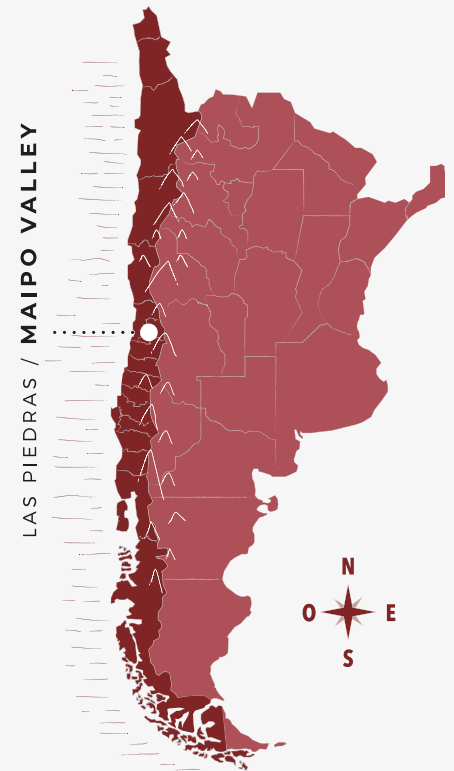
Upon arrival at the winery, the grapes were subjected to cold maceration for 5 days in order to extract more aromas and flavors. Following this, alcoholic fermentation was carried out with selected yeasts at controlled temperatures between 25 and 27°C. Three soft pump-overs are carried out each day in order to keep the skins in contact with the must and enable a slow, delicate extraction. Finally, the wine was aged for 12 months in French oak barrels, 20% of which were new and the remaining were second, third and fourth use.

TASTING NOTES

Appearance: ruby with violet hues.
Nose: red fruits stand out such as cherry, along with blackberries and blueberries, with spicy notes characteristic of the variety. Tobacco notes are also present as a result of aging in barrels, enhancing the complexity of the wine.
Palate: balanced, full-bodied and medium in structure. Firm, smooth tannins give way to a pleasant, long and elegant finish.

Serving temperature: 15-18 °C.

CHILE | ARGENTINA



CHEMICAL ANALYSIS

Alcohol: 14 %

TA: 5.55 g/Lt

pH: 3.56

RS: 3.6 g/Lt

