



# MADE WITH ORGANIC GRAPES

## CABERNET SAUVIGNON - CHILE - 2022

### TECHNICAL INFORMATION

**VARIETAL COMPOSITION:** 90% Cabernet Sauvignon, 7% Syrah and 3% Carmenère

**TOTAL ACIDITY:** 5.68 g/L

**ALCOHOL:** 13.8%

**RESIDUAL SUGAR:** 9.6 g/L

**PH:** 3.63

### CLIMATE

The 2020-2021 growing season was very good. Winter was not especially rainy, but the precipitations were very well distributed throughout the season, which contributed to good soil moisture. Then, in spring, bud break took place adequately and homogeneously, without significant frosts. Later, on January 29 and 30, we were surprised by an abnormal summer rainfall, which coincided with the veraison stage of the grapes, so there was no danger of diseases or other difficulties.

### YIELD

13 ton/ha

### VINIFICATION

Once the grapes arrived at the winery, we started their vinification at a controlled temperature of less than 27° C for 8 days. The process involved gentle pump-overs with a variable frequency of 2-3 times per day to obtain a wine with good color and maintain the fruit character of the variety. Finally, the 60% of the wine remains in contact with softly toasted French oak during approximately 6 months, and the rest (40%) was kept in stainless steel tanks to maintain the fruit component. The entire winemaking process is aimed at making wines with high fruit intensity, a pleasant structure, smoothness, and a good acid-alcohol balance.

### TASTING NOTES

**APPEARANCE:** Intense ruby-red.

**NOSE:** Very fruity, expressive and sharp, it shows a clear Cabernet Sauvignon character. With outstanding aromas of black fruits, such as plums and blackberries, it offers floral touches of violets and shades of toffee and vanilla.

**PALATE:** It feels velvety on the palate, with a nice texture and soft tannins. A balanced wine with delicious acidity, a pleasant aftertaste and a long finish.

**PAIRING:** Meats, legumes and roasted vegetables.

