

CABO DE HORNOS

Cabernet Sauvignon

D.O. CACHAPOAL ANDES VALLEY

2019

SOILS

The soils are volcanic in origin and located on gentle slopes of the Andes mountain chain and fluvial piedmont. As a result of geomorphological action in the area we have two soil profiles within the gentle slopes of the Andes mountains: decomposed volcanic soil in clay and volcanic soil with fragmented rocks and in the fluvial piedmont areas we find angular gravel of different sizes with a higher level of sand, some silt and a little clay. These soil profiles give the wine rounded tannins, good structure and elegant body and contribute abundant fruity aromas and mineral notes.

CLIMATE

The winter was cool and dry, and cumulative rainfall was 31% lower than the previous year and 45% down compared to the 10-year average. The average minimum temperatures during the winter were 4.8°C and the average maximum temperature was 27°C between May 2018 and May 2019. After budburst, the vines developed normally until November, when there was unusually stormy weather, brining hail and rain and causing some changes. Flowering got underway in late November, a week earlier than in 2018. The light and temperature conditions were good, leading to good fruitset. The combination of hail, irrigation management and high temperatures meant that yields were lower than those for the 2017/2018 season. Harvesting got underway in the second week of March, ten days earlier than in the previous year. The lack of rain and favourable weather conditions during ripening resulted in very healthy grapes and wines with great fruit expression, colour and elegant 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: 80% of the must fermented in 12,000-litre wooden vats and 20% in stainless steel tanks at a controlled temperature of up to 26°C. For 10 days, brief pump-overs were implemented in order to extract tannins and anthocyanins. Then the wines underwent a post-fermentative maceration for 10 days to refine and enhance the balance of the wine in the mouth. The wine was aged for 22 months. For the first 16 months, 80% was aged in 225-litre French oak barrels (50% new and 30% second-use or older) and the other 20% in foudres (a mix of untoasted and lightly toasted). Then the components were blended and the wine spent the final 6 months in 225-litre barrels. The levels of toast and types of wood were adapted to the Cabernet Sauvignon from each different terroir.

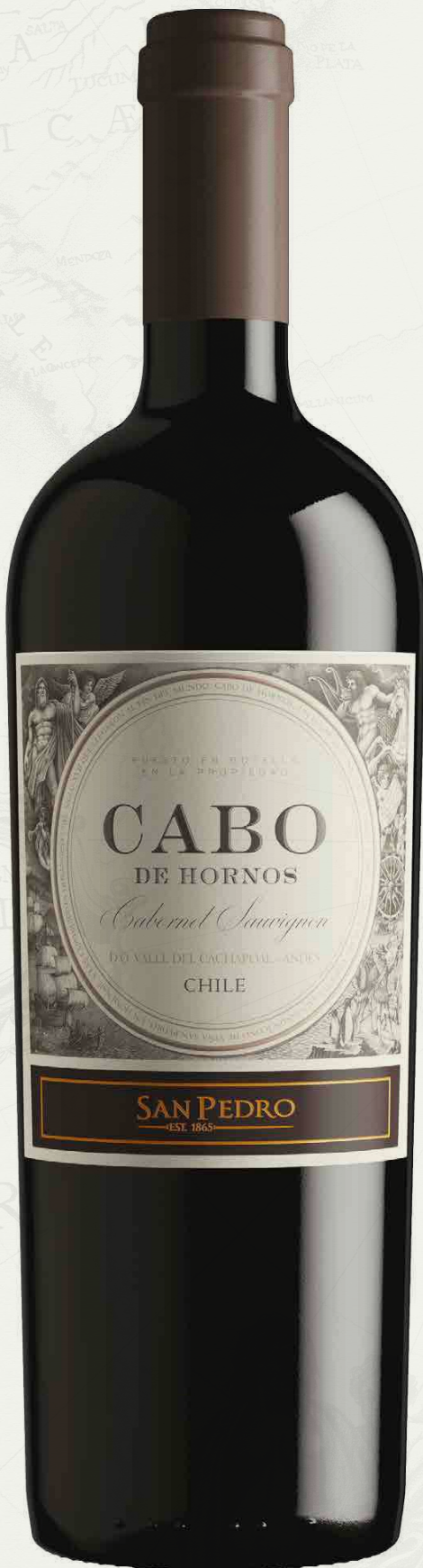
TASTING NOTES

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 tannins and acidity and has a long and persistent finish.

Serving temperature: 18 °C.



Alcohol: 14.7%.

pH: 3.61

Total Acidity (Tartaric Acid): 5.63 g/L

Residual Sugar: 3.37 g/L