

CABO DE HORNOS

Cabernet Sauvignon

D.O. CACHAPOAL ANDES VALLEY

2020

CLIMATE

The 2020 season was dry and very warm. There was no rainfall during the season to affect the flowering and fruitset stages.

Budburst occurred around the same time as in the previous season but flowering and fruitset were 10-15 days earlier due to the high average temperatures throughout the season and, as a result, each phenological state was of shorter duration.

The ripening process and harvest were also an average of 10 days earlier, making for a narrow harvesting window. This was due to a lack of water availability and temperatures above the historic average. In general, this was a good year, reflecting the best attributes and high potential of Cabernet Sauvignon from Cachapoal Andes: great fruit expression, good concentration due to the controlled yields, moderate alcohol levels and good natural acidity.

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.

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 antho yanins. The wine underwent a post-fermentative maceration for 10 days to refine and enhance the balance of the mouth. The wine was aged for 22 months. For the first 16 months, 90% was aged in 225- and 300-litre French oak barrels (50% new and 40% second-use or older) and the other 10% in 2000-litre foudres.

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.

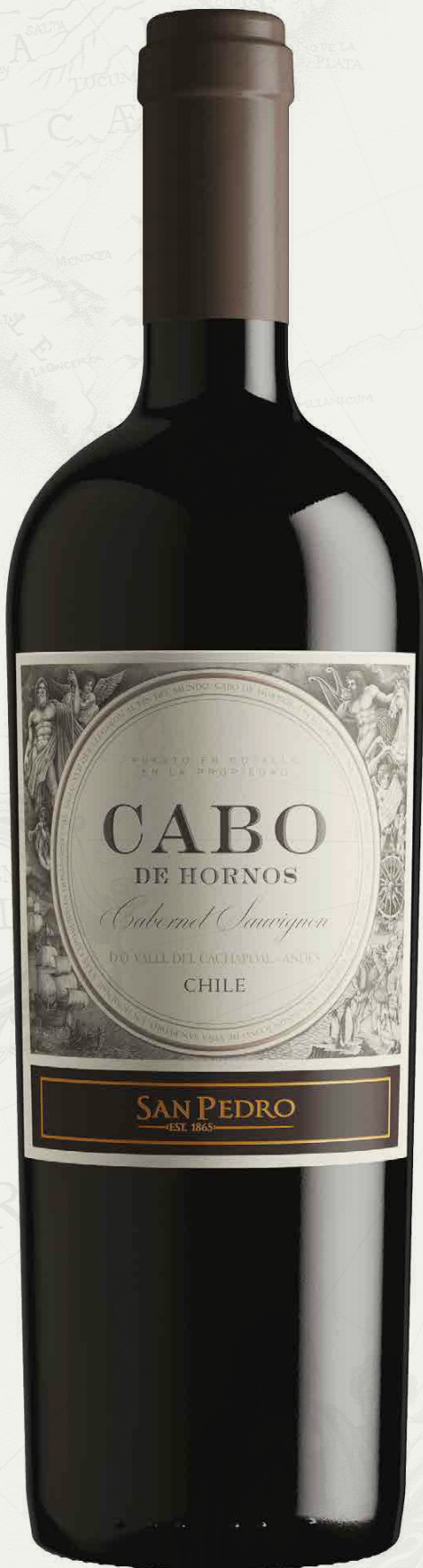
TASTING NOTES

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 tannins and acidity and has a long and persistent finish.

Serving temperature: 18 °C.



Alcohol: 14.6%.

pH: 3.55

Total Acidity (Tartaric Acid): 5.55 g/L

Residual Sugar: 3.81 g/L