



BLOCK* SERIES

Cabernet Sauvignon

TASTING NOTES

Intense bright ruby red.
It presents notes of black fruits like currant and red fruits like cherry.
It presents soft and elegant tannins, great balance and length.
Food pairing suggestions: Enjoy with all kind of red meats, baked, grilled or with sauces, also good with ripe or creamy cheese.

Aging Potential: 8 years+
Service Temperature: 16–18°C. 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

VINTAGE : 2022
VALLEY : Maule
BLEND : 100% Cabernet Sauvignon

VINEYARD

LAND : Mingre, interior dryland area, 45 Kms from the Pacific Ocean, 193 MASL
BLOCK : 20 and 21
SOIL : Ancient soils composed of granitic rocks with a high degree of descomposition, low clay content.
YIELD : 6,000 kg/ha
HARVEST : Handpicked in boxes of 12 kg at the third week of March.

VINIFICATION

COLD MACERATION : 48 hours at 10°C.
FERMENTATION : Concret tanks between 24-28°C, for 12 days.
HOT MACERATION : 5 days
AGING : 70% in foudre and 30% in French oak barrels for 12 months.

TECHNICAL DATA

ALCOHOL : 14°
pH : 3,72
RESIDUAL SUGAR : 2,79
TOTAL ACIDITY : 4,71