



BLOCK* SERIES

Cabernet Sauvignon

TASTING NOTES

This intense ruby-coloured wine showcases red fruit aromas like raspberries, blackcurrants, ripe cherries and subtle spicy notes. In the mouth, it is fresh with herbal notes and expressive tannins, revealing complexity and balance between the fruit concentration and the oak.

Suggestions: Ideal with all types of red meat, roast, grilled or served with a sauce. It also pairs very well with mature and creamy cheeses.

Ageing Potential: 8 years or more.

Serving temperature: 16-18°C.

We recommend decanting this wine an hour before serving.

DESCRIPTION

VINTAGE	2023
APPELLATION:	Maule
VARIETY:	100% Cabernet Sauvignon

VINEYARD

SOIL:	Deep soils with a mixed texture. The top layer, rich in clay and silica, optimizes water retention. The subsoil, comprising granite and quartz, gradually releases moisture, ensuring a constant supply for the vines.
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CLIMATE:	The climate is mild to warm, with warm, dry summers (28-30°C by day, 8-11°C at night) and cool, damp autumns. Annual rainfall ranges from 250mm to 450mm.
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HARVEST:	The grapes are manually harvested into 500-kilo bins.
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VINIFICATION

COLD MACERATION:	5°C for 3 to 5 days.
FERMENTATION:	In stainless steel at 28-30°C for 7 to 10 days.

POST-FERMENTATIVE MACERATION:	5 days.
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AGEING:	French oak barrels for 12 months plus at least 12 months in the bottle..
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