



CABERNET SAUVIGNON COLCHAGUA VALLEY 2023

The grapes were harvested mechanically and by hand in mid-April. They were placed in stainless steel tanks and after a short 2-day pre-fermentative maceration, the juice was inoculated with yeasts to start the alcoholic fermentation process, which took 8 days at temperatures between 22 and 25°C. Once the sugars were used up, the wine was decanted and kept in contact with oak. Finally the wine was gently filtered before being bottled.

TASTING NOTE

This wine is clean, brilliant ruby-red, with shades of purple. In the nose the wine reveals intense aromas of red fruit, such as strawberries and cherries, and black fruits such as blueberries and blackberries, together with integrated aromas of toasted oak and caramel. **In the mouth it feels silky, with medium volume, fruit flavours integrated with the oak, and a long finish.**

FOOD PAIRING

Red meats, roasted and charcoal-grilled, game, such as venison or boar, with red wine sauces, meat with sauces containing mushrooms or fungi and truffles. Ripe cheeses, jerked beef and vegetable stew. Casseroled dishes with pepper.

TECHNICAL INFORMATION

Composition: Cabernet Sauvignon

Alcohol (%): 13,5°

pH: 3,53

Residual Sugar (g/l): 2,99

Total Acidity (g/l): 5,1

Ageing: 3 months in contact with oak.

