

Tololo

CABERNET SAUVIGNON 2019

VINEYARD

Appellation: Colchagua Valley

The Cabernet Sauvignon vineyard is found within our San Jorge vineyard, located in the heart of the Colchagua Valley, on the southern bank of the Tinguiririca River, just 55 kilometers from the Pacific Ocean, and 45 kilometers from the Andes Mountains. The soil in the vineyard, closer to the river, has rounded stones together with a presence of clay and lime on the surface, with low water retention and low fertility. The vines are planted in low density, with an average age of 25 years, are vertically trained, and have surface irrigation in the California style

HARVEST COMMENTS

The harvest gave us great quality, with the climactic conditions in the spring and summer presenting lower temperatures than normal, delaying harvest by 10 days with respect to the norm. This meant a ripening that was slower, more paused, and more complex, producing grapes at harvest time with intense flavors and refreshing acidity.

WINEMAKERS COMMENTS

The grapes were harvested mechanically during the nights between March 15–20. The grapes arrived at the cellar and were pressed. The juice decanted at 13°C for 24–36 hours, and then fermented in stainless steel for 21 days at temperatures between 10–16°C. The wine aged on its lees for a short period, before blending the different tanks and finally lightly filtered prior to bottling.

TASTING NOTE

Ruby red in color with hints of violet, clean and bright. On the nose there are intense aromas of red fruit like strawberry and cherry, and black fruit like blueberry and blackberry, together with integrated aromas of toasted oak and caramel. On the palate the wine is silky with medium volume and well-integrated flavors of fruit and oak, with a long finished.

FOOD PAIRING

Ideal with roasted red meats, game like venison or boar with red wine sauce, meats with mushroom or truffle sauce. Also ripe cheeses, Chilean beef and potato charquicán stew, or stews with pepper.

TECHNICAL INFORMATION

Composition: Cabernet Sauvignon
Alcohol (%vol.): 13°
pH: 3,36
Total Acidity (gr/L): 5,43
Residual Sugar (gr/L): 3,63

