



Cabernet Sauvignon Cabernet Franc 2018

Winemaker: Rafael Tirado
D.O: Alquihue, DO San Javier, Maule
Harvest method: Manual
Plantation Year : Año 1995 - 2000

Vieyard

The vineyard is located at 175-250 masl over the last portion of the coastal range hills, because of these, is influenced by the wind coming from the pacific refreshing the vineyards on the slopes, getting longer time to ripeness. The soil is based on granitic with some red clays and slade stones in the highest points. All these conditions increase the minerality in our wines

Tasting notes:

Wine with intense red violet color, very bright and clean. On nose shows fruited notes as black cherry, raspberries mixed with fine notes of cacao. On palate denote volume covering the hole palate, with silky tannins and ripen flavors. Having a very aromatic long end with freshness. Making it able to drink now or aged for 5 years.

Food pairing:

Grilled Beef, smoked pork ribs, dark chocolate.

Color: Red violet

Varieties: Cabernet Sauvignon 60%, Cabernet Franc 40%

Alcohol: 13,5°

PH/ Acidity: 3.55/4.91

Residual sugar: 2gr/lit

Aged: 12 to 14 months in french oak barrel

Aged Potencial: *drink now or storage for 10 years*

Awards:

95pts Descorchados Cosecha 2016

92pts Descorchados Cosecha 2017

90pts Tim Atkin Cosecha 2016

90pts James Suckling Cosecha 2016

