



Estate Cabernet Sauvignon 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

Harvest notes

The season 2017 -2018 was a very long season in terms of date for the vineyards in Alquihue, San Javier, Valle del Maule, having the harvest in the last week of April. This vineyard was not affected by the high temperatures presents in the main valley, during the ripeness period (march). The strong action of the wind over the vineyard allowed to control the rise of rains in the zone, being the highest of the last three seasons, these bring on a lower amount of freeze. All these conditions plus the good temperatures and high luminosity during the harvest increase the production of the vineyard and offer for the season a high quality grape for the varieties **Cabernet Franc, Cot, Carignan, Syrah, Mouvedre y Petit Verdot.**

Tasting notes:

Wine with intense Ruby red 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 this wine ready to drank now or aged by 4 years.

Food pairing:

Grilled Beef, smoked pork ribs, dark chocolate.

Color: Ruby Red

Varieties: Cabernet Sauvignon

Alcohol: 13,5°

PH/ Acidity: 3.54/3.15

Residual sugar: 2gr/lit

Aged: 80% of the wine 6 moth in french oak barrel

Aged Potencial: Drink now or until 2025