

CABERNET SAUVIGNON 2020 MAIPO ANDES - CHILE

2020 production of 60 barrels (1.500 cases)

TASTING NOTES

Colour: Deep cherry red.

Nose: Blackberries, cassis and vanilla notes.

Palate: Chocolate and ripe plum notes. Firm and well integrated

tannins. Persistent finish and great aging potential.

VARIETAL 100% Cabernet Sauvignon

VINEYARD Los Morros, Maipo Andes, Chile.

WINE MAKING

Vineyard: 18 years. The vineyards grow on a terrace on the banks of the Maipo river. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar.

Cellar: Cold pre fermentative maceration, 5 days. The alcoholic

fermentation is carried in small stainless steel tanks.

The malolactic fermentation is made in French barrels. The wine ages during 12-16 months in second use barrels, in order to make a fruiter and livelier wine.

Bottling date: February 2022
Market launch: July 2022



ANALYSIS

Alcohol	14,0	% Vol
Dry extract	39,4	g/l
Residual sugar	3,9	g/l
Total acidity	5,9	g/l (C ₄ H ₆ O ₆)
рН	3,5	