

# SELECT TERROIR

CABERNET SAUVIGNON  
VINTAGE 2017



#### DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** The vines are planted in the heart of the valley, very close to the Maipo River, where they are influenced by rocky soils and the winds that blow down from the Andes and in from the coast.

#### VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

#### VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

#### VARIETY

100% Cabernet Sauvignon, hand picked from early to mid-April.

#### VINEYARD YIELDS

4.2 t / acre - 10 t / ha

#### AGING

40% of the blend in oak barrels for 4–6 months.

#### SERVICE TEMPERATURE

63°F (17°C)

#### BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.46
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.41 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.33 g/L
Residual Sugar:	5.95 g/L

#### WINEMAKER'S NOTES

- Color :** Intense ruby red.
- Aroma :** Intense yet delicate with aromas of red and black fruits such as plums, blackberries, and raspberries with a light touch of toast.
- Palate :** Well rounded with very good balance and persistence.
- Gastronomy :** Red meats, well-seasoned dishes, stews, and cheeses.