

SELECT TERROIR

CABERNET SAUVIGNON
VINTAGE 2018



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 2018 vintage started a little later than normal, given a winter and spring more rainy and fresh, followed by a more temperate summer, then with the warmth of March and April the fruit finished to mature and this beginning of slower vintage, finished at the end of the harvest in May. The quality of the fruit received was healthy, there were no rains in harvest and proper maturity. The wines have aromatic intensity and acidity together with volume and appropriate roundness

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 ₂ SO ₄):	3.41 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	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.