



## CLASSIC CABERNET SAUVIGNON

### Appellation:

Viniculture regions Maipo and Curicó, both very recognised regions for this variety.

### Climate:

Temperate climate with defined seasons. In the ripening season there are temperature differences of up to 20°C between day and night. This provides optimal conditions for fruit concentration, good colour and balanced acidity.

**Soil:** Clay and limestone; mostly sandy, well-drained soils.

### Vinification:

Particularly selected grapes were used for making this Cabernet Sauvignon. A bunch selection at the reception area was made to secure the best fruit. 8 days of maceration led to the appropriate structure, colour and length. The fermentation temperature was maintained at 25°C to keep the fruit and the softness.

### Product Description:

This rich Cabernet Sauvignon captivates with its seamless, harmonious structure. Aromas of blackcurrant, hint of white pepper and wild berries unite in perfect harmony with a slight touch of vanilla. The fruits come from different areas, which give richness to the wine. With an elegant note of wood this wine shows a soft, structured mouth feel and a long-lasting aftertaste.

### Serving Suggestion:

Ideal with hearty meals, dark meat, venison and strong cheese.

**Serving Temperature:** 16-18 °C

**Winemaker:** Jon Usabiaga

### Technical Information:

Alcohol: 13.0%

Total acidity: 5 g/l

Residual sugar: 4 g/l