



CABERNET SAUVIGNON CENTRAL 2014

It is a wine that has aromas of red fruits like strawberries, raspberries, cherries and plums, spice and vanilla aromas, hints of cinnamon and some floral notes are also perceived. It is a balanced wine with well integrated tannins in the wine. It is enveloping, with good volume and has a very nice finish on the palate.

WINEGROWING

Harvest Year: 2014
Appellation: Central Valley
Year in which vineyards were planted: 1993
Yield: 12 tons/ha
Month of harvest: April

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Post-fermentation maceration for 6 days to extract volume and density.

Fermentation: For 10 days, starting from low temperatures up to 24 ° C, to preserve fruit flavors and avoid over extraction of tannins.

Malolactic fermentation: Yes.

Ageing: Contact with French and American oak for 2 months.

ANALYTICAL INFORMATION

Composition: 100% Cabernet Sauvignon.

Alcohol: 13,3 %Vol.

pH: 3,67

Total acidity : 5,5 gr/Lt of Tartaric Acid

Residual Sugar: 4,7 g/l