



ORIGIN

Central Valley.

VINEYARDS

Terrain: The soil is sedimentary, with an average texture, loamy to clayey loam and well drained. The land is flat, deep and adequately fertile, due to which it is particularly suitable for the production of reds Cabernet Sauvignon, Merlot and Carménère.

Climate: The climate is humid Mediterranean, with moderately rainy winters, warm and dry summers and cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 28 inches.

VINIFICATION

Reception: The grapes were harvested in 1,000 pound bins. Once de-stemmed the grapes were carefully crushed. Fermentation: The process took place in stainless steel vats, at temperatures ranging between 82° and 85° F. for a 7-day period. It was then left to macerate for four additional days, in order to extract its varietal features. ALC: 13.5%

PRODUCT DESCRIPTION

It has an elegantly perfumed aroma and is fresh and very floral on the palate. It is recommended as an aperitif although it can also be accompanied with fish, seafood and oriental dishes.

WINEMAKER

Patricio Lucero.

CABERNET SAUVIGNON

IT ALL
STARTS
WITH



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