



### **Origin**

**VARIETY (%)**: 85% Cabernet Sauvignon / 15% Syrah

**D.O**: Central Valley

**SOIL**: Granitic and stony and highly permeable. Depth of between 0.6 and 2 metres.

**HARVEST**: In 2017, temperatures were medium to high at the start of the ripening period, and the grapes ripened quickly as a consequence.

**VINTAGE**: The clusters were harvested between 10 March and 10 April, when their organoleptic qualities, aromas and tannins were at their best.

### **Winemaking**

**FERMENTATION**: Then, the must was fermented in stainless steel tanks at a controlled temperature of between 26°C and 28°C.

**AGEING**: 30% of this wine was aged for 4 months in French and American oak barrels. The wine was then bottle-aged for 6 months.

#### **TECHICAL DATA**

Alc/Vol: 12.5% GL

pH: 3.75

Acidity: 4.92 g/l (Tartaric Acid)

**AGEING POTENTIAL**: This wine can be stored for up to 4 years.

### **Tasting Notes**

**COLOR**: This wine is deep ruby in colour.

**AROMAS**: The nose reveals fresh red fruit, such as raspberries and strawberries, together with blueberries and blackcurrants, intermingled with notes of vanilla and chocolate.

**PALATE**: Good body and balanced acidity, with ripe tannins, and a good balance between fruit and oak in the aftertaste.

### **Serving Suggestion**

Best served at between 16°C and 18°C. This wine pairs well with mature cheese and red meat, such as roast duck or lamb.