



## Origin

**VARIETY:** 85% Cabernet Sauvignon, 15% Syrah

**D.O:** Maipo Valley

**SOIL:** Highly permeable granitic and stony soil with a depth of between 0.6 and 2 metres.

**HARVEST:** The grapes were harvested between 15 and 26 April, when their organoleptic qualities, aromas and tannins were at their best. The clusters were manually harvested and then transported and selected.

**VINTAGE:** The 2012 vintage in Chile was unusual and the summer was one of the warmest of recent years. The high temperatures speeded up ripening and brought forward the harvest by two or three weeks in some areas. Canopy management was especially important in protecting the clusters from the high temperatures and from sun damage. The red wines had a riper fruit character. As a result, the grapes this year were of high quality, with good fruit ripeness and good levels of sugar and polyphenols. The wines from this vintage showed ripeness, elegant fruit flavours and body of exceptional quality.

## Winemaking

**FERMENTATION:** The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

**OAK AGEING:** 60% of this wine was aged for 8 months in one, two or three-year-old French oak barrels.

**TECHNICAL DATA:** Alc/Vol: 13,5%; pH: 3,47; Acidez: 5.73 g/L (Ac. Tartárico); Az. Residual: 3.30 g/L

**STORING:** This wine can be stored for up to 5 years in optimum conditions.

## Tasting Notes

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

**AROMAS:** This wine has an expressive nose, rich in fresh red and black fruit, especially berries, such as strawberries, raspberries, blueberries and blackcurrants, which intermingle with notes of black pepper, caramel, tobacco and chocolate.

**PALATE:** This wine has well-balanced body, good structure and acidity and ripe tannins. Long, fruity and persistent in the finish.

## Serving Suggestion

Best served at around 16°C, this wine pairs well with ripe cheese, grilled meat and well-seasoned dishes.