



Y CABERNET SAUVIGNON 2018

Wines with a youthful spirit arose from the creativity of our team of young winemakers and intended for Generation Y to enjoy during fun times. This pair of entertaining, easy-drinking wines include a Sauvignon Blanc and a Cabernet Sauvignon with prominent varietal notes.

| WINE OF CHILE |

Vineyard Region

Peumo, Cachapoal Valley.

90% Cabernet Sauvignon - 7% Cabernet Franc - 3% Syrah



Maturation

The grapes are machine harvested, de-stemmed and crushed. Then the must is pumped into a fermentation tank and inoculated with selected yeasts. During the fermentation, open pump-overs are made, keeping controlled temperature at 28°C for about 15 days. The pressing takes place, when the necessary amount of color, flavor and tannin was extracted. The press wine is kept separate. The malolactic fermentation usually occurs naturally. The wine is aged during 6 months in used barrels.



Nose

Ripe fruit, hints of plum, cassis, enhanced by oak aging.



Palate

Concentrated and rich with a soft, silky texture. Elegant tannins and concentrated fruit present, a delicate balance between freshness and maturity.



Food Matches

Enjoy it on its own, but it is at its best with grilled red meat, especially lamb chops, casseroles, or mature cheeses.

ALC/VOL: 14 % ACIDITY: 5,38 (in tartaric acid) PH: 3,50

