



Y CABERNET SAUVIGNON 2020

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.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Cabernet Sauvignon



Maturation

The grapes are harvested, destemmed and mechanically ground. The must is pumped into a fermentation tank and sown with selected yeasts, keeping the temperature at 28°C for 10-15 days. Press wine is kept separate. Malolactic fermentation occurs naturally. The wine is aged for 6 months in French oak wood.



Nose

Ripe fruit, notes of plum, cassis and slight hints of wood



Palate

Concentrated with a smooth and silky texture. Elegant tannins and a delicate balance between freshness and maturity.



Food Matches

Enjoy alone or with grilled red meats, especially lamb chops, stews or mature cheeses.



Storage temperature

Optimal 15°C

ALC/VOL: 14 % ACIDITY: 5,53 (in tartaric acid) PH: 3,35

