

## CABERNET SAUVIGNON 2023

Wines with a youthful spirit that arise from the creativity of our team of young winemakers designed to accompany the new generations in their moments of fun

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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: 5,8 g/l(in tartaric acid) / MR: 2,9 | PH: 3,45