



2012 Cabernet Sauvignon Alto Maipo - Chile



PRODUCTION

2012, 45 Barrels production {1,100 cases}

- » **Bottling date:** November 2013
- » **Market Launch:** October 2014



ANALYSIS

<i>Alcohol</i>	14.0	% vol
<i>Dry Extract</i>	34.7	g/l
<i>Residual sugar</i>	3.8	g/l
<i>Total acidity</i>	5.9	g/l (c4h6o6)
<i>PH</i>	3.6	-



TASTING NOTES

- » **Colour:** ruby red, brilliant and dark.
- » **Nose:** ripe berries, clove, white flowers {jasmine, acacia and orange blossom}.
- » **Palate:** light style, fruity and nicely structured at the end. Cinnamon, caramel and almond tastes.



WINEMAKING

- » **Average vineyard age:** 23 years. 100% hand picked harvest.
There is a manual selection of grapes in the vineyard and then at the cellar.
- » **Cold pre fermentative maceration:** 5 days.
The alcoholic fermentation is carried in small stainless steel tanks.
- » **Post fermentative maceration:** 4 days.

The malolactic fermentation is made in barrels. 100% of the wine is aged in French oak barrels around 16 months.

The barrels are all second use in order to make a fruitier and livelier wine. The final blend is made only a few days previous to bottling after the selection of the barrels.

The wines will be leaner and elegant and well prepared for bottle aging.