



DESCRIPTION

Deep and intense red color. Aromas of red berries, mixed with toasted notes from the French oak. Round and elegant tannins, sweet and intense mouth, fresh and balanced finish.

VINIFICATION

Total Maceration: 16 days Type of fermentation: Alcoholic and Malolactic Length of fermentation: 7 days Fermentation temperature: 22°C- 24°C Aging: 100% of the wine, passes through French oak of third or more uses for 12 months. Properly stored, the wine will hold its potential for the next: 5 to 7 years.

ADDITIONAL INFORMATION

Grape variety: Cabernet Sauvignon
Country: Chile
Region: Valle del Itata
Color: Red
Category: Wine
Flavor profile: Complex, Intense, Round

