



ORGANIC WINE

CABERNET SAUVIGNON

CHILE • 2019

B-honest
B-balanced
B-lieve
/eco
packaging

TECHNICAL INFORMATION

VARIETAL COMPOSITION: 93% Cabernet Sauvignon and 7% Carmenère.

TOTAL ACIDITY: 5,34 g/L

RESIDUAL SUGAR: 6,8 g/L

ALCOHOL: 13.0%

PH: 3,55

SERVING TEMPERATURE: 16°C - 17°C

TASTING NOTES

👁 **APPEARANCE:** Ruby colour.

👃 **NOSE:** Upfront aromas of fresh red fruit like strawberries, cherries along with dried fruit like figs, intermingled with subtle hints of tobacco and vanilla from the oak-aging.

👅 **PALATE:** Smooth and balance with tannins that lend the wine structure and a long finish.

WINEMAKING

Once at the winery, the grapes were destemmed and gently crushed. Then they underwent a pre-fermentative maceration in stainless steel tanks at a temperature of 12°C for 3 days. Next, the alcoholic fermentation took place for 7-10 days at a temperature no higher than 26°C in order to gently extract the tannins during the fermentation period. Finally the wine was aged; 20% in contact with French oak for 8 months (to lend it elegant notes of toffee, almonds and vanilla), while the remaining 80% was kept in stainless steel tanks to retain the fruity component.

