



MADE WITH ORGANIC GRAPES

CABERNET SAUVIGNON

CHILE - 2020

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

ANALYSIS

VARIETY: 92% Cabernet Sauvignon + 6% Carmenere y 2% Syrah


ACIDITY: 5,03 g/L (in tartaric acid)


RESIDUAL SUGAR: 8,57 g/L


ALCOHOL: 13.2%

PH: 3,62

TASTING

 **COLOR:** Intense ruby-red

 **AROMA:** Of great intensity, straightforward, and elegant, it unfolds outstanding fruity notes of blackberries and blueberries with floral touches of violets and a hint of toffee and vanilla.

 **FLAVOR:** The wine feels juicy, well-balanced, and with delicious acidity. It offers fine and well-structured tannins, a medium body, a pleasant aftertaste, and a long finish. Its noteworthy tannins are soft, round, and very fine.

HARVEST

The grapes were harvested at a ripeness point that ranged between 23 and 24° Brix. Harvest took place on the third week of March, 2020. Grapes were picked by hand and mechanically.

VINIFICATION

After arriving at the winery, the grapes began their vinification at a controlled temperature below 27° C. The process comprises 2 to 3 soft pump-overs a day (contact between skins and must) to obtain a wine of good color that keeps the whole fruit character of the grapes. The complete vinification process aims to make wines of high fruit intensity, a pleasant and soft structure, and a great balance of acidity and alcohol.

AGING

The wine stayed in touch with untoasted and medium toasted French oak during approximately 6 months.

