

Ö-61

CABERNET SAUVIGNON

85% Cabernet Sauvignon – 15% Syrah
D.O. Valle Central, 2020



SOILS:

ORIGIN: The moderately deep soils are mainly of alluvial origin. These conditions allow good drainage, which in return creates well-balanced canopies.

TEXTURE: The soils offer a sandy-loam to clay-loam and silty-loam texture.

FRAGMENTS: With round stones of different sizes (pebbles and others).

CLIMATE CONDITIONS:

Generally speaking, the area offers a temperate Mediterranean climate (that is, with four well-defined seasons). The 2020 growing season was quite normal in terms of temperature: warmer in February and steady in March. There were some rain events in January, which didn't harm the red varieties.

HARVEST DATE: All varieties were harvested during Mid-March.

YIELD: 2,5 k per plant (approximately).

VINIFICATION:

The grapes were subject to pre-fermentative macerations at 10° C during approximately three days. After that, we inoculated the must with selected yeasts and fermented it between 26° and 28° C for 7 to 9 days. Along the whole period we applied soft open pump-overs to extract the phenolic compounds of the grape's skins. During the whole alcoholic fermentation process we evaluated the evolution of the wine by daily tastings. Finally, the wine underwent an additional post-fermentative maceration of 10 to 15 days.

AGING:

100% of the wine was kept in contact with French oak during eight months.

PRODUCTION:

Approximately 220,000 bottles per year.

TASTING NOTES:

COLOR: Intense ruby-red.

NOSE: This fruity and spicy wine shows great intensity. Find expressive aromas of red fruit, such as strawberries and raspberries, along with notes of black fruit, such as plums and blueberries. The French oak adds pleasant notes of cinnamon, mocha and cassis, in addition to soft touches of tobacco.

PALATE: Well-balanced and with soft and sweet tannins, this wine has a fruity aftertaste, a medium volume and a pleasant persistence in its ending.

SERVING TEMPERATURE:

16 – 17°C.

AGING POTENTIAL:

5 years.

ALCOHOL: 13,0° | TOTAL ACIDITY: 5,12 g/L | RESIDUAL SUGAR: 14,5 g/L | PH: 3,63