

CABERNET SAUVIGNON

VINTAGE: 2022



D.O: Valle Central

VARIETY: 100% Cabernet Sauvignon.

ECO BALANCE

AGEING: 20% aged for 6 months in French oak.

CLIMATE:

Mediterranean, with marked seasons of warm-dry summers, cold-wet winters and high inter-annual precipitation variability.

SOIL:

Soils with different characteristics, depending on the geographic area.

WINE DATA

Alcohol: 13.5° (%Vol, 20°C) pH: 3.61 Total Acidity: 5.04 g/L (tartaric acid) Residual Sugar: 3.91 g/L Total SO2 at bottling: 0.061 g/L

TASTING NOTES:

Ruby red color. Fresh and fruity nose, with cherry aromas mingled with subtle pencil lead and smoke tones. The palate features friendly, silky tannins in a juicy, balanced wine with moderate structure that's easy to drink.

FOOD PAIRING SUGGESTION:

This wine is ideal for pairing with well-seasoned, intensely-flavored dishes such as barbecued meat (beef, pork or poultry), pasta with Bolognese sauce, stuffed cannelloni, mushroom risotto or simpler fare such as ripe cheeses, salami, ham and pastrami.





WINE OF CHILE