

2014 Cabernet Sauvignon-Carmenère



TECHNICAL SHEET

Varietal Composition:
Cabernet Sauvignon : 85%
Carmenère : 15%

Denomination of Origin:
Central Valley

Trellis System:
Vertical shoot

Irrigation System:
Drip

Harvest:
Cabernet grapes were selected and handpicked on April 28th and the Carmenère on May 28th, 2014.

Vinification Process:
3 pump-overs per day, cold soaking 2 days, PDM yeast. Total skin contact 22 days. Fermentation temperature between 29° - 32° C / 84° - 90° F.

Ageing Process:
100% had oak contact in 50% French, 50% American oak, 40% new, 20% second use and 20% fourth use, during 9 months.

Ageing Potential:
Can be enjoyed immediately or cellared for 6 years.

Service T°:
16° - 18° C / 61° - 64° F

Food Pairing:
Ideal to accompany the classic Chilean empanada, steak, barbeques and a good conversations with friends.

Storage Recommendation: Bottles in horizontal position, with the wine in contact with the cork, in a fresh, dry and dark place at no more than 15° C / 59° F.

ANALYSIS

Alcohol : 13.5%
Residual Sugar : 6 g/l
Total Acidity : 4.88 g/l
pH : 3.55
Cases Produced : 13,000

Winemaker's Comments

Deep ruby red in appearance, chocolate and vanilla frame a core loaded with ripe black fruit and spice.

Smooth, rich and well proportioned flavours, with the complexity of currants, black cherry and blackberry.

Juicy ripe tannins that give a silky texture, combine nicely with the vanilla and toffee from the ageing oak.

- Santiago Margozzini