

CORRALILLO CABERNET SAUVIGNON 2013


D.O. Maipo Valley



TERROIR

Our Cabernet Sauvignon 2013 is sourced from the best plots in the Maipo Valley, vineyards that benefit from the Mediterranean climate of the Andes mountains and the Maipo river. The soils are of alluvial origin, sandy loam texture and high in gravel content with a very good drainage. These conditions allow the grapes to ripen uniformly and achieve near-perfect fruit maturity. We added 9% of Syrah coming from the best plots of our vineyards from El Rosario: the result is more complexity and distinctive cool climate freshness.

WINEMAKING



The grapes were hand harvested ensuring that only ripe fruit underwent a prefermentative cold maceration for seven days. Then, a set of specific oenological techniques has been applied to the wine, in order to enhance the aromatic typicity and mouthfeel. Each lot of wine has been then aged for 16 months in French oak from different coopers, wood source and toast level. The wines were finally blended in order to attain the purest expression of the terroir and the climate, a good complexity and balance.

TASTING NOTES

Bright ruby red color with violet inked hints. The nose is immensely fruity, with spicy and distinctive balsamic and chocolate notes. A concentrated, rich palate with round tannins leads to a long and juicy aftertaste.

FOOD PAIRING

The ideal companion for grilled red meat, game, matured cheeses and charcuterie. Serve at 18° C (64° F).

TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 5,15
- Residual Sugar (g/l): 2,0
- pH: 3,64
- 3000 cases produced