

# CORRALILLO CABERNET SAUVIGNON 2014


*D.O. Maipo Valley*



## TERROIR

Our 2014 Cabernet Sauvignon is sourced from some of the best areas of the Maipo Valley, where the climate is under the influence of the Andean Mountains and the Maipo river. Soils consist of silt and sand on Maipo river terraces with presence of rock at greater depths and low fertility. These conditions help the vines to ripen fruit to optimal maturity and concentration. We add 10% of our distinctive cool climate Syrah sourced from some of our best plots in the El Rosario vineyard, to increase complexity and freshness.

## WINEMAKING



Grapes were hand harvested and underwent a prefermentative cold soak for seven days. A set of specific winemaking techniques and practices were applied in order to develop mouth feel, body and aromatic typicity on the future wine. These techniques included native yeast fermentation, organic nutrition and post fermentative maceration for 15 days. Each lot has been aged for 16 months in French oak barrels from various coopers, different oak forests and toast levels. The final blend was based looking for complexity and balance, resulting in a wine that convey everything about the season, climate and terroir.

## TASTING NOTES

Deep and brilliant garnet red color with violet hues. This wine has a refined nose with aromas of ripe red fruits, spices, cocoa and a touch of balsamic, distinctive of this region. Round and ample palate, the wine shows silky, balanced tannins and long and juicy aftertaste. Great aging potential.

## FOOD PAIRING

Perfect to pair with red grilled meat, game, ripe cheese and charcuterie. Serve at 64° F (18° C).

## TECHNICAL INFORMATION

- Alcohol: 14°
- Total Acidity (g/l): 5,6
- Residual Sugar (g/l): 2,6
- pH: 3.58
- 1633 cases produced