

CORRALILLO CABERNET SAUVIGNON 2015

D.O. Valle del Maipo



TERROIR

Our 2015 Cabernet Sauvignon comes from the best sectors of the Maipo Valley, and the climate is influenced by the Andes Mountains and the Maipo River. Planted on river terraces, the loam soils have rocks at depth and good drainage, which enables optimal ripening and concentration in the grapes. We also add 11% Syrah from the best blocks of our Rosario Vineyard for the greater complexity and freshness afforded by the distinctive cold-climate terroir. The 2015 harvest took place during the first week of March and resulted in healthy grapes with good concentration of flavors.

VINIFICATION

The grapes were hand picked and underwent a 7-day pre-fermentation cold maceration. Specific enological techniques such as using native yeasts and organic nutrition during alcoholic fermentation followed by a 15-day post-fermentation maceration were used to ensure good body and aromatic typicity. Each lot was aged for 18 months in French oak barrels from different cooperages and forests and with varying levels of toast. The final blend was made with the goal of seeking complexity and balance and to express the season in terms of weather and terroir.

TASTING NOTES

This is a wine is a deep, bright violet-red in color. The nose offers a combination of ripe red fruits, spices, chocolate, and a balsamic touch typical of the area. The mouth-filling palate has well-rounded and balanced tannins and a juicy, persistent finish. Great aging potential. 300 cases made.

FOOD PAIRING

Perfect with grilled red meats and meats in general as well as aged cheeses and deli meats. Serve at 18°C.

TECHNICAL INFORMATION

- Alcohol: 14,5° Vol
- Total Acidity (g/L): 6,12
- Residual Sugar (g/l): 2,44
- pH: 3,63
- 2,517cases produced