



CABERNET SAUVIGNON | 2019

ORGANIC WINE

COLCHAGUA VALLEY

EXPRESSIVE • INTENSE • RICH

Aromas of ripe black fruit, leather and vanilla are complemented with cassis flavors and hints of spices, with a long velvety finish.

COMPOSITION

100% Cabernet Sauvignon

WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated with its skin for another ten days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

2019 VINTAGE

A good harvest in the Colchagua Valley, with favorable weather conditions that, despite the scarcity of precipitation, gave us a good ripening curve. Harvest began during the projected timeframe and delivers intense fruit with great balance between the acidity and the tannins. Leading a structured and elegant Cabernet Sauvignon, with a smooth finish.

ORGANICALLY FARMED VINEYARDS **DELIVER MAXIMUM EXPRESSION OF** OUR LIVING SOILS.















