

ESTATE GROWN

CABERNET SAUVIGNON

MADE WITH ORGANIC GRAPES

2022 | COLCHAGUA VALLEY

EXPRESSIVE • INTENSE • RICH

Aromas of red and black fruits, leather, and vanilla complement each other with flavors of blackcurrant and subtle hints of spices, leading to a long and velvety finish.



Organic vineyards with gentle hills in a temperate area.



Twelve months in French oak barrels



Lamb chops and grilled meats.

COMPOSITION

100% Cabernet Sauvignon

WINEMAKER'S NOTES

The grapes are destemmed and then undergo a cold maceration process for five days in open-top stainless steel tanks. They are fermented with native yeasts. After primary fermentation, the wine is left to macerate on top of the skins for an additional five days in order to attain greater smoothness and intensity of flavors. Finally, it was transferred to French oak barrels, where it aged for twelve months.

VINTAGE 2022

The harvest in Colchagua began in what we call "normal times"; this is because it was a colder season, leading to a more gradual ripening curve, achieving a more homogeneous process that adds complexity and intensity to the grapes. The season's characteristics resulted in moderate yields, benefiting the concentration of the fruit and allowing the expression of the origin and variety in all its potential.

This Cabernet Sauvignon displays good acidity, structure, elegance, and smoothness.



60°F



Alcohol
14%



pH
3.48



Acidity
6.12 G/L



Residual Sugar
3.9 G/L



Organically farmed vineyards
deliver maximum expression
of our *Living Soils*.

www.vinedosveramonte.com