

VIÑEDOS ORGÁNICOS

VERAMONTE

ESTATE GROWN

CABERNET SAUVIGNON

MADE WITH ORGANIC GRAPES

2023 | 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 2023

Like the previous two vintages, the harvest in Colchagua began at the end of March. This extended maturation period enhances the evolution of aromatic compounds, flavors, and especially tannins, ultimately providing a smooth structure on the palate. Cabernet Sauvignon shows good fruit concentration on the nose, leaning towards red fruits. It has a balanced concentration on the palate, with a fresh, rounded character. Overall, it was a good year for reds, with softened tannins, refreshing acidity that enhances persistence on the palate, and expressive aromas on the nose.



16°C



Alcohol
13,5%



PH
3.54



Acidity
5.77 G/L



Residual Sugar
1 G/L



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

www.vinedosveramonte.com

