



Denomination of origin

Origin	Isla de Maipo and Pehachue vineyards (Central valley).
Vintage	2021
Variety composition	95% Cabernet Sauvignon and 5% Syrah
Yield	Between 14 and 16 tons per hectare
Harvest date	First half of april

Winemaking	When the grapes reached the winery, they were destemmed and crushed. Then the alcoholic fermentation took place in stainless steel tanks for a period of 7 days at temperatures of between 26°C and 28°C. During the fermentation, daily pump-overs were used to gently extract colour and tannins, becoming less frequent as the fermentation advanced.
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Aging	Finally, the wine was aged in contact with French and American oak for 2-3 months.
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Tasting notes

Color	Ruby colour.
Nose	Great varietal character with aromas of red fruit, like strawberries and cherries, complemented by notes of vanilla.
Mouth	Medium structure with upfront flavours of sweet, ripe strawberries and smooth, delicate tannins.

Pairing	Red meat, game, duck, lamb and strongly flavoured cheese.
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Service temperature	16 – 18° C
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Chemical analysis

Alcohol	12,8°
pH	3,67
Total acidity	5,14
Residual sugar	3,78 g/L