



#### Denomination of Origin

<b>Origin</b>	Molina and Pencahue vineyards. VII region, Central valley, Chile.
<b>Vintage</b>	2021
<b>Varietal composition</b>	85% Cabernet Sauvignon and 15% Syrah
<b>Yield</b>	Between 16 and 20 tons per hectare
<b>Harvest date</b>	Mid april

<b>Winemaking</b>	Upon reaching the winery (15°C), the grapes are inoculated with selected yeasts. Fermentation takes place at controlled temperatures below 28°C. The process involves gentle pump-overs (contact between skins and must) at a varying frequency of 2-3 times per day, with an aim to produce a wine of excellent color which maintains the full fruit character of the grape. Before alcoholic fermentation comes to an end, the wine is racked so it continues fermenting without the presence of skins. The whole vinification process is conceived to produce wines of high fruit intensity which are easy-to-drink.
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<b>Aging</b>	Once fermentation is complete, the wine remains in contact with oak for 3 months.
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#### Tasting notes

<b>Color</b>	Dark ruby red color.
<b>Nose</b>	Very intense Cabernet, with berries, cherry and blackcurrant notes, perfectly blended with soft notes of vanilla and chocolate.
<b>Mouth</b>	Fresh in palate, with good acidity, improving the fruit taste. Soft tannins and a very pleasant and round finish.

<b>Pairing</b>	Red meats, lamb, duck, game birds and cheeses.
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<b>Serving temperature</b>	15 – 17° C
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#### Chemical analysis

<b>Alcohol</b>	12,8%
<b>pH</b>	3,74
<b>Total acidity</b>	5,13 g/L
<b>Residual sugar</b>	3,78 g/L