



Denomination of Origin

Origin	Molina and Pencahue vineyards. VII region, Chile (Central Valley)
Vintage	2021
Varietal composition	100% Cabernet Sauvignon
Harvest date	Early march

Winemaking	The grape is taken quickly to the cellar, the grape goes straight to the press, where it is pressed immediately, without maceration, in order to obtain a fruity juice with subtle color. The juice is drained away from the pomace, beginning the fermentation which is carried out at low temperatures rigorously controlled between 12-14 ° C to favor the generation of aromas of fresh red fruit and some tropical shades.
-------------------	---

Tasting notes

Color	Pale pink.
Nose	Fresh red fruit notes like strawberry and plums.
Mouth	Fresh, with perfect acidity that enhances fruit tones perfectly balanced with a sweet final feeling.

Pairing	Smoked meats, quiche, pork, ham and spicy foods. Great as an appetizer.
----------------	---

Serving temperature	10 – 12° C
----------------------------	------------

Chemical analysis

Alcohol	12,3%
pH	3,14
Total acidity	6,4 g/L
Residual sugar	2,08 g/L