

CABERNET SAUVIGNON

RESERVA | 2019

Rapel Valley

Deep red with a purple hue. Aromas reminiscent of black cherries, raspberries, mint and tobacco are complemented with notes of vanilla and mocha from the French oak barrels the wine was aged in. This Cabernet Sauvignon is lively and fresh, with supple tannins and excellent length.



Vineyard The fruit of this Cabernet Sauvignon comes from vineyards planted at the foothills of the Andes Mountains, facing the Cachapoal river in the middle part of the Rapel Valley. The stony soils, clear skies and cold nights allow the harvest of an extremely concentrated fruit of excellent tannins.

Harvest:

After a warm and dry season, the grapes were harvested by mid April. Due to the age of the vineyard the yields only reached 6 tons per hectare.

Vinification:

The grapes were destemmed, crushed and then drained to stainless steel tanks, and inoculated with selected yeasts. Fermentation occurred quickly, reaching temperatures of 25°C/77°F. The wine was immediately left to macerate for eight additional days to add structure and longevity. Half of the resulting must went through a malolactic fermentation in barrels and left to age for approximately six months. The other half was kept on tanks. The wine was finally assembled, filtered and bottled. The first bottling was carried out on December 10th, 2020, and the overall production was of 19,400 cases.

Tasting Notes:

Intense red color with violet hue. On the nose there are notes of black cherries, raspberries, mint and tobacco, accompanied by chocolate, vanilla and mocha derived from the French oak barrel. This Cabernet Sauvignon is fresh and lively, of soft and persistent tannins.

14%	3.63	6.1 g/l	2.6 g/l	0.5 g/l
Alcohol	Ph	Total Acidity	Residual Sugar	Volatile Acidity

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CASAS DEL BOSQUE