

## Cabernet Sauvignon 2011

### Colchagua Valley

*This Cabernet Sauvignon has an intense ruby red color with aromas of red berries and a touch of spices like black pepper that lead to a round, friendly palate. A fruity wine with lively complexity. It has an intriguing mix of raspberry, chocolate and mint.*

The Colchagua Valley is framed by the Andes Mountains in the east and the coastal mountain range in the west. The cooling climate of the mountains influences the vines in the valley allowing the fruit to ripe slowly and to express all its varietal character.

#### Winemaking:

Our Cabernet Sauvignon was made with carefully-selected grapes, which were hand-picked at their peak of maturity in late April and early May to achieve rich, ripe, and persistent fruit on the palate. Upon arrival at the winery, the grapes were selected, removing leaves and other foreign material.

The bunches were de-stemmed and crushed. A 3-day pre-fermentation maceration was done at 10°C, increasing the concentration and fruity flavors of the must. The alcoholic fermentation was done at 24°C, followed by an extended period of skin contact, which gave the wine character and concentration. This Cabernet S. was aged for 6-8 months in French and American oak. The wine was fined with egg whites, gently filtered, bottled, and was kept in bottle a few months before distribution.

#### Analysis :

Alcohol:	13.5 % vol
Total acidity:	5.1 g/l tartaric acid
Volatile acidity:	0.55 g/l acetic acid
pH:	3.65
Residual sugar:	3.0 g/l

