



## **PRIVATE** *Cabernet Sauvignon*

Our Private line was born in 2009; currently composed of three wines, which reflects the expression of the Terroir del Alto Cachapoal.

Our philosophy is to produce unique, high quality wines. This wine is a new development within the line, where we want to express the richness and power of the Cabernet Sauvignon de Alto Cachapoal where elegance and structure mark its excellent quality.

### **TECHNICAL DATA:**

VARIETY: 100% Cabernet Sauvignon

D.O.: Alto Cachapoal.

TYPE OF HARVEST : Hand picking.

SOIL : Alluvial.

CLIMATE : Mediterranean semi-arid.

VINEYARD PERFORMANCE: 3.5 to 4 pounds per vine.

ALCOHOL: 14,3%

pH : 3,43

TOTAL ACIDITY: 6,2 g/L

### **TASTING NOTES:**

COLOR : Deep ruby red with a purple touch.

AROMA : The aromas of red fruits such as blueberries and cherries stand out; as well as fresh graphite notes, at the end some cassis and spicy notes, it is very elegant and complex in the nose.

PALATE : Good structure in the mouth, balanced and robust, fine tannins with high volume, elegant and firm. It has a good body and a long and persistent finish.

AGING: Eighteen months in french oak barrels.

STORAGE: One year prior release to market.

### **PAIRING:**

This wine allows a correct pairing with red meats of high fat content, as well as lamb and duck.

Consume between 16 and 18°C degrees.