



FIRST EDITION *Cabernet Sauvignon*

Our line First edition is composed of single varietal wines, where the expression of Terroir del Alto Cachapoal is reflected in each variety.

First Edition is the line that gives us a start as a Boutique Vineyard, our wines are characterized by their fruit intensity and freshness, firm and lovely tannins, that along with the wood, deliver a complexity full of character. One of the characteristics that makes the Valley stand out is the fact that being right at the foot of the Andes Mountains, at Valle Cachapoal, which is protected among the mountain ranges, there are cool breezes that give us unique characteristics in our wines.

TECHNICAL DATA:

VARIETY: 100% Cabernet Sauvignon

ORIGINAL VINEYARD : Alto Cachapoal.

TYPE OF HARVEST : Hand picking.

SOIL : Alluvial.

CLIMATE : Mediterranean semi-arid.

VINEYARD PERFORMANCE: 2 kilos/ plant.

ALCOHOL : 14,5%

pH : 3,44

TOTAL ACIDITY : 6,12 g/L

TASTING NOTES:

COLOR : Ruby red with violaceous hues.

AROMA : Elegant, with red and dark fruit, menthol notes, cocoa and tobacco.

PALATE : Well-structured, strong and concentrated tannins, very elegant and firm and with good body and delightful finish.

STORAGE : 12 months in French oak barrels

BOTTLE STORAGE: 12 months before release

PAIRING:

Medium fat red meat, also white meat with creamy sauce.

Consume between 16 a 18°C degrees.