

Variety: Cabernet Sauvignon

Region: Colchagua Valley

Blend: 100 % Cab. Sauvignon

Tasting notes: This deep red wine offers ripe berry flavours in the nose along with some floral hints. It is medium bodied, with lovely fresh acidity and delicate fruit character on the finish. Ready to drink now.

Vintage report: Harvested in April, this Cabernet arrived ripe and healthy to our winery.

Winemaking report: This Cabernet fermented during 6 days at 25-26 °C in stainless steel tanks.

Technical data:

- Alcohol: 13,5 °
- Skin contact: 7 days
- Fermentation temperature / time: 25 °C / 7 days
- Maturation process / time: 100% in stainless steel tanks
- Oak type: No oak



PRODUCT OF CHILE

CABERNET SAUVIGNON

Pupilla



Luis Felipe Edwards

Technical sheet :

Gencod	7 804 414 381 471
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per pallet	600