

Cépage: Cabernet Sauvignon

Région: Colchagua Valley

Assemblage: 100 % Cabernet Sauvignon

Dégustation: the Caberbet has a dark cherry colour. Its delicate flavours evoke fruits : plums, gooseberry and blackberry with a spicy hint. It has a warmly body and smooth tannins, a good balance.

Vintage report: Grapes are hand-picked harvested when they reach their maximal degree of ripeness, after a long warm and sunny season

Winemaking report Fermented at 26 °C for 6 days, 60 % of the blend remains 8 months in French and American oak tanks.

Technical data:

- Alcohol: 14°
- Skin contact: 10 days (including the fermentation)
- Fermentation temperature / time: 26 °C – 6 jours
- Maturation process / time: 60 % in oak tanks for 8 months and the rest in inox tanks.
- Type of oak: French and American tanks



PRODUCT OF CHILE

Cabernet sauvignon

Estate



Luis Felipe Edwards

Technical sheet:

Gencod	7 804 414 381 457
Size	75 cl.
Number of bottles per box	12
Number of bottles par pallet	600