**VINEYARDS**

Vineyard located in Nilahue, 50 km from the Pacific Ocean. Mediterranean climate, with sea breezes in the mornings. Loamy-clayey soils of medium depth with coarse gravel in different strata.

**VINIFICATION**

Fermentation in stainless steel tanks at temperatures from 77.0°F to 82.4°F and extraction levels depending on the batch, with daily testing. Malolactic fermentation takes place in stainless steel tanks. A percentage is aged for approximately 6 months in new and used barrels of French and American oak and a percentage in steel tanks, to keep a balance between the fruit and the touches of wood.

**TASTING NOTES**

**Colour:** Intense ruby-red.
**Aroma:** Red fruits such as strawberry and plum compote, plus spices and tobacco.
**Flavour:** Medium-bodied, well-balanced and with a long finish. Reminiscent of raspberries and blueberries.

**SERVING SUGGESTIONS**

- Lean red meats, roast or casserole.
- Ripe cheeses.
- Pastas with well-seasoned sauces.

**ANALYSIS:**

- **Alcohol:** 13,5% vol.
- **Residual sugar:** <4 g/L.
- **Composition:** 97% Cabernet Sauvignon, 2% Merlot, 1% Malbec.

**COLCHAGUA VALLEY**

Pastas with well-seasoned sauces.