

Cabernet Sauvignon 2015

Variety: Cabernet Sauvignon Melipilla 94% - Petit Verdot Peralillo 3% - Cabernet Franc Pirque 3%.

Origin: Maipo Valley.

Suelo: Quarter 38. Piedmont south facing, short soil, 0.5 to 0.7 meters, with surface clay and granite with stones in depth.

Vintage:

The 2015 vintage behaved at different temperatures throughout the maturity period, so it was essential to traverse the surface of each of the fields, testing the grapes and defining the correct harvest date. There were no rains during the whole period of maturity, which allowed an optimal health condition of the bunches which gave rise to wines of good fruit intensity, balanced acidity and moderate alcohol.

Harvest:

The harvest was carried out from March 17 to 26, at the moment when the grapes presented an adequate maturity, optimum levels of color, aromas and ripeness of tannins.

Fermentation:

The harvest was done by hand in boxes of 12 kilos, from April 15 to 25, when the grapes showed adequate maturity, optimum levels of color, aromas and maturity of tannins. The bunches were then manually selected on the selection tape to fall by gravity to the ponds.

Ageing:

A pre-fermentative maceration was carried out at low temperatures between 8°C and 10° C for 5 days in order to achieve greater extraction of color and aroma from the skins. The wort was then fermented in stainless steel tanks. Once the fermentation was finished, post-fermentation maceration was achieved, thus achieving a higher concentration and structure of the wine.

Technical Data:

Alc/Vol: 13.5% GL
Ph: 3.52
Acidity: 5.33 g / L (Tartaric Acid)
Residual Sugar: 3.0 g / L

Ageing Potential:

Excellent to store for 10 years. It is recommended to decant 30 minutes before consuming.

Winemaker Comments

Deep red color, with ruby color. With a characteristic fruitiness characteristic of Maipo costa, red fruits such as fruitllas, raspberries and cassis are mixed with aromas of black pepper, some moist soil and tobacco.

Of elegant and smooth body, of balanced structure, good acidity that increases the complexity. Tannins present and soft at the same time, ending with a prolonged end-of-mouth sensation.

It is recommended to drink at a temperature between 16-18°C. Accompany mature cheeses and grilled red and well seasoned meats.





GREY
[GLACIER]

Grey Single Block *Carménère 2017*



Deep cherry red with violet hues. The nose reveals black fruit, such as blackberries, blueberries, intermingled with notes of pepper, spices and some mineral notes, like graphite. In the mouth, this wine has vibrant body. It is smooth, with firm, velvety tannins and fresh acidity, which allows a long, persistent finish. Best served at between 16°C and 18°C. This wine pairs excellent with game meat, such as venison and boar, as well as pork and lamb.

