



Cabernet Sauvignon

D.O. Maule Valley

GRAPE: Cabernet Sauvignon

ALCOHOLIC DEGREE: 14,5% Vol.

CURRENT VINTAGE: 2017

VINIFICATION:

Alcoholic fermentation between 27° to 29°, to obtain better color and structure. It is completed and complemented with malolactic fermentation. The wine then goes through 18 months in French barrels of 1st use.

CLEANING AND FILTERING:

Once the mixture is ready, the wine is smoothly rinsed and established at low temperatures, as long as necessary.

PAIRING RECOMMENDATION:

Roast of strip with potatoes.

WINEMAKER:

JOSE TOMAS CORREA LISONI

NOTAS DE CATA DEL ENÓLOGO:

Red color and dark violet tones highlighted. Velvety nose, mild menthol and a pleasant note to ripe fruits, roasted in fine-grain barrels for 18 months. The palate is juicy and silky, the fruit is red, ripe and intense, berries and spices are integrated with agility, complexity to the wood that provides chocolates and roasted coffee. The acidity was elegantly intensified, its tannins are marked, without seeking to be invasive and the end is long and slow. Our line Des Complicados Black Label wines, as they indicated, are natural wines that invite you to enjoy the experience of living life as it is, without complications and with excellent wines. Decant for 30 to 45 minutes if possible and Drink ideally at 18°.