

SINGLE VINEYARD

Cabernet Franc 2014

MAULE VALLEY

VINEYARDS

San Rafael Vineyard, located 30 km from the Andes Mountains. Soils of volcanic origin, of varying depths, forming slopes with different exposures to the sun. Mediterranean climate with four well-marked seasons and the influence of evening breezes from the Andes.

VINIFICATION

Harvesting by hand in 10-kilo crates. Pre-fermentative maceration for 7 days at 44.6°F; Alcoholic fermentation with selected yeasts in stainless steel tanks, with temperatures and tannin-extraction levels that vary according to the batch. Malolactic fermentation in stainless steel tanks and ageing in new and used French oak barrels for 10 to 12 months.

ANALYSIS

Alcohol: 14,0% vol.

Residual Sugar: <4 g/L.

Composition: 97% Cabernet Franc,
3% Carmenere.



TASTING NOTES

Colour: intense cherry-red.

Aroma: red fruits, spices and hints of vanilla.

Flavour: fruity, expressive, with marked acidity well-balanced with the alcohol; fresh, syrupy and easy to drink.

SERVING SUGGESTIONS

Serving temperature: 60.8°F.

Food pairing: all types of pastas, risottos, casseroles and turkey.