



## Cabernet Sauvignon

### Vinification & Ageing

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 20 days and then aged in 70% French and 30% American, 225-litre oak barrels for 12 months. After bottling this wine was aged for at least 3 additional months before release.

### Tasting notes

A dense mouthful of smoke, cherry and truffles. Well-structured with velvety tannins and a long, luscious finish.

### ANALYTICAL DATA

Alcohol	14.4	% by vol.
Total Acidity	5,5	g/L (Tartaric)
pH	3.63	
Residual Sugar	3.3	g/L

Analytical data may vary from one lot to another.

### Winery:

San Esteban, Los Andes, Chile

### Winemaker:

Horacio Vicente Mena

### Main Export/Distribution:

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