



Cabernet Sauvignon

Vinification & Ageing

The wine was fermented in temperature-controlled stainless steel tanks and then aged for 8 months in stainless steel tanks in order to preserve its fruity varietal aromas.

Tasting notes

This lively red Cabernet maintains the luminosity and fruity aromas that characterizes its origin. The cherry and smoke aromas come together nicely, lingering to a harmonious finish.

ANALYTICAL DATA

Alcohol	13.8	% by vol.
Total Acidity	4,98	g/L (Tartaric)
pH	3.65	
Residual Sugar	2.9	g/L

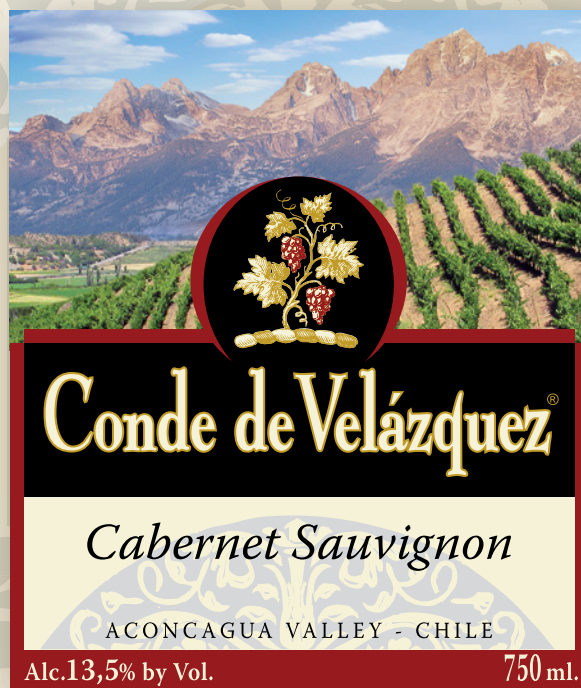
Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena



Main Export/Distribution:

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