

Cabernet Sauvignon/Petit Verdot/Carmenère



Vinification & Ageing

Hand-picked, fermented in temperature-controlled stainless steel (30°C) it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

Tasting notes

Cabernet Sauvignon 65%, Petit Verdot 30% & Carmenère 5%. This blend offers a nose rich in red berries, with black currant and hints of black pepper. A well-structured wine, where ripe tannins produce a perfect balance between concentration with a soft texture.

ANALYTICAL DATA

Alcohol	14.0	% by vol.
Total Acidity	5,9	g/L (Tartaric)
pH	3.65	
Residual Sugar	3.0	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena

Main Export/Distribution:

Roy P. Schneider

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