



# 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	13.5	% by vol.
Total Acidity	4,98	g/L (Tartaric)
pH	3.65	
Residual Sugar	2.9	g/L

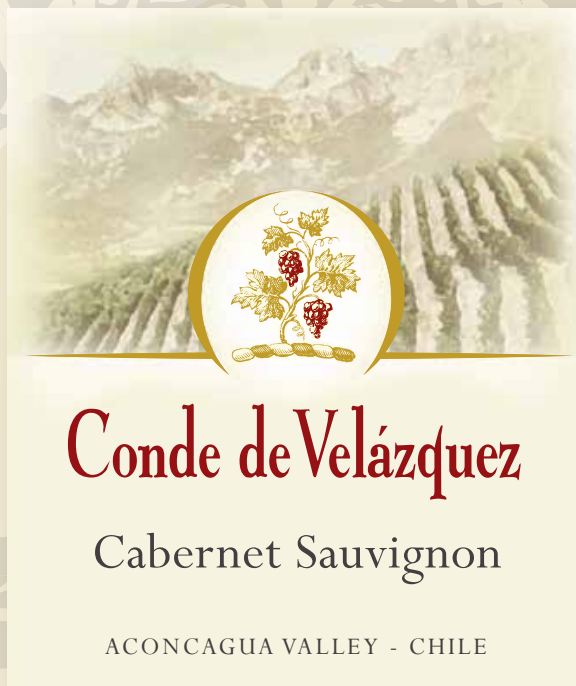
Analytical data may vary from one lot to another.

## Winery:

San Esteban, Los Andes, Chile

## Winemaker:

Horacio Vicente Mena



## Main Export/Distribution:

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