



Cabernet Sauvignon - Malbec

Vinification & Ageing

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 70% French and 30% American 225-litre oak barrels for 12 months. After the bottling this wine was aged for at least 3 additional months before release.

Tasting notes

55% Cabernet Sauvignon & 45% Malbec - This Powerful wine has great complexity and concentration, mixing red fruit and spice aromas that linger through the velvety finish.

ANALYTICAL DATA

Alcohol	13.5	% by vol.
Total Acidity	5,83	g/L (Tartaric)
Volatile Acidity	0,788	g/L (Acetic)
pH	3.64	
Residual Sugar	3.2	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

Av. Vitacura 3568 Of. 1201, Vitacura - Santiago - Chile
 Phone: (56-2) 245 0646 Fax: (56-2) 245 0677
 Mobile: (09) 331 3594 E-mail: roypschneider@yahoo.com

USA Distribution/Import office:

Mark Melone

Vice President & General Manager

WTWM Imports Inc., 1602 East 18th Street, San Angelo, Texas 76903

Phone: 325 653 6806 Fax: 325 653 7392 E-mail: condewines@verizon.net

www.condewines.com

