

CLAS CONDES

VINEYARD SELECTION

CABERNET SAUVIGNON

Valley and Vineyard

The grapes for this particular wine were harvested from selected vineyards in Chile's Central Valley. This valley is particularly characterized for having clearly defined seasons with cool, rainy winters and warm summers with high daytime temperatures moderated by cool nights. The grapes are able to ripen fully thanks to the excellent exposure to the sun, dry summers and a lack of rain at the time of harvest.

Fermentation and Ageing

Alcoholic fermentation took place at 28°C–30°C (82°–86°F) in stainless steel tanks with selected yeasts over the course of 5 days, followed by a temperature-controlled post-fermentation maceration. A pneumatic press was used, and 40% of the wine was aged in French and American oak for 4 months.

Tasting Notes

The Cabernet Sauvignon has an intense, bright ruby red color. Its aromas recall ripe red fruits combined with spicy notes and a slightly sweet touch from the vanilla and toast from the oak. Medium-bodied with good structure on the palate, the wine has silky ripe tannins and a very persistent finish.

Food Pairing Suggestions

Pastas, red meats, pork, game birds and cheese.
Serve at 18°C (64°F).

Ageing Potential

Enjoy it now

