

# CUEVAS DEL SUR

“CABERNET SAUVIGNON” - Curico Valley, Chile



## TECHNICAL NOTES

Sub-region: Curico Valley

Soil: Loam/clay

Alcohol: 13%

Total acidity: 4.5 g/L

Residual sugar 4 g/L

## VITICULTURE

Age of vines: 15 years

Vine management system: Canopy

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the second half of April.

## VINIFICATION

Maceration: Short maceration period -- 10 days.

Extraction: Traditional pumping-over, and mixing with liquid nitrogen.

Fermentation: Starts with active dry yeast (Bayanus); temperature 25-28 degrees Celsius (77-82 Fahrenheit).

Aging: Wine conserved on its lees in stainless steel vats for two to three months before blending and bottling.

## TASTING NOTES

Appearance: Ruby red color, bright, red highlights.

Nose: Intense strawberry and raspberry nose with a hint of cacao.

In mouth: Pleasant and lively mouth entry; medium bodied, with well-blended tannins in the finish.

Pairing recommendation: Barbecued beef.

## AGEING POTENTIAL

3 years

  
**Global Wines**

Wine importer & distributor

1340 STIRLING RD#6B

DANIA BEACH, FL 33004.

T.954.921.8024 / F.954.921.8028

[www.globalwinesllc.com](http://www.globalwinesllc.com)