

# CABERNET SAUVIGNON

Wine  
Cabernet Sauvignon

Vintage  
2006

Grape  
Cabernet Sauvignon

Valley  
Maipo valley

Harvest  
Hand picked in 450 Kg. bins

Alcoholic Fermentation  
After the grinding process, fermentation took place in  
stainless steel tanks at 26-29°C for 6 to 8 days

Aging Process in Barrels  
Not Applicable

Aging Process in Bottle  
Not Applicable

Tasting Notes

Color

Pale yellow

Aroma

Ripe tropical fruit such as banana and pineapple

Palate

Round with sweet tannins. Easy drinking

Food Pairings

Ideal with pastas, red and white meats

Cellaring potential

Best during the first 2 years kept at 14-15°C

