



CONSTELACIÓN

Cabernet Sauvignon 2018



VITICULTURE

VINEYARD SOURCE:	CENTRAL VALLEY
SOIL TYPE:	ALLUVIAL-COLUVIAL
CANOPY MANAGEMENT:	VERTICAL SHOOT POSITIONING
CLIMATIC DATA:	SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

ANALISIS

VARIETIES	:100% Cabernet Sauvignon
ALCOHOL DEGREE	:13.0%
TOTAL ACIDITY	:525 g/L (Tartaric Acid)
RESIDUAL SUGAR	:2.4 g/L
Ph	:3.55
MALOLACTIC FERMENTATION	:100%

TASTING NOTES

Attractive ruby red colour with delicate fruit aromas combined with touches of sweet aromas of cassis, vanilla and toffee. On the palate, the wine is light easy to drink with soft and ripe tannins complemented by a very long and nice ending.

WINE AND FOOD

Enjoy with red and white meats, roast beef, pastas and a variety of cheeses. Great match for a barbecue or picnic. Best to serve at 18°C.

WINEMAKING TECHNIQUES

HARVEST:	The grapes were harvested and immediately refrigerated at temperatures between 12 and 16° C.
CRUSHING:	The grapes are crushed in a roller crusher. The fermentation tank are filled with the crushed grapes.
COLD MACERATION:	The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique increases the aromatic extraction and the color extraction.
INOCULATION:	The juice is then inoculated with a selected pure yeast culture.
FERMENTATION:	Fermentation is carried out between 25 and 28 °C during 8 days.
COLOR EXTRACTION:	Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner.
POST. FERMENTATIVE MACERATION:	The wine is left on skins for one week after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.
MALOLACTIC FERMENTATION:	During post - fermentative maceration stage, the wine undergoes malo-lactic fermentation for action of <i>Leuconostoc oenos</i> Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malo-lactic fermentation usually occurs naturally.
RAKING:	After malolactic fermentation , the wine is allowed to settle and is then raked under carbon dioxide protection (CO ₂) to remove the gross lees.
AGING	100% of the wine is stored in stainless steel tank. Time of storage is usually 5 - 6 months. Temperature of storage is in the range of 12 to 18°C.
FINING:	To remove phenolics and bitter tannins is used Egg- white or albumen. Finally, the wine is filtered with diatomite earth.
COLD - STABILIZATION:	The wine is cold-stabilized by chilling to between -4°C and -2°C. Finally, the wine is filtered with diatomite earth.
BOTTLING:	The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.