



VITICULTURE

VINEYARD SOURCE:
SOIL TYPE:
CANOPY MANAGEMENT:
CLIMATIC DATA:

EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA
STONY ALLUVIAL-COLLUVIAL
VERTICAL SHOOT POSITIONING
SUBHUMID MEDITERRANEAN WITH 750MM
RAINFALL DURING WINTER

ANALYSIS

VARIETIES	:95% Cabernet Sauvignon 5% Carmenere
ALCOHOL DEGREE	:13.5%
TOTAL ACIDITY	:4.95 g/L
RESIDUAL SUGAR	:2.2 g/L
Ph	:3.68
MALOLACTIC FERMENTATION	:100%

TASTING NOTES

Our Single Vineyard Cabernet Sauvignon has a deep ruby red color. With a bouquet of black fruits such as blackcurrants and blueberries with dried plums and spice notes. On the palate the wine shows intense flavors of blackberry, prunes and nuts complemented with touches of toasted oak, ending up in nuances of coffee essences, vanilla and bitter chocolate. The elegant palate offers well-rounded tannins that create a soft wine with a rich structure, velvety tannins that leads the wine on to a long and lingering finish.

WINE AND FOOD

Serve with T-bone steak Angus meat, lamb or spicy pork dishes. Also try with full-flavored cheeses such as Roquefort, Muenster or Gruyere. This wine is perfect with lamb chops, roast beef and veal chops. We suggest 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 which destems before crushing. The fermentation tank is 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 three to four weeks 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 malolactic fermentation for action of <i>Leuconostoc oenos</i> Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malolactic fermentation usually occurs naturally.
RAKING:	After malolactic fermentation , the wine is allowed to settle and is then racked under carbon dioxide protection (CO2) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.
OAK MATURATION:	100% of the wine is stored in French Oak Barrels (50% first use, 25% second use, 25% third use). Time of storage is usually 12 months. Temperature of storage is in the range of 15 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:	This wine wasn't cold-stabilized to preserve his exceptional quality.
BOTTLING:	The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.

www.cf.cl

