

SANTA TIERRA

Cabernet Sauvignon - Carmenere

2018

Tasting Notes:

Ruby red colour. Intense and fresh, with aromas of ripe red fruits and toffee. On the palate it is juicy with very good acidity, soft tannins and cherrie notes.

Blend:

70% Cabernet Sauvignon, 30% Carmenere.

Origin:

100% grapes from our D.O Colchagua Valley vineyards
Produced and bottled in origin.

Vinification:

Hand sorting of the grapes before destemming. Pre-fermentative maceration for 6 to 10 days at 6°C. Alcoholic fermentation in stainless steel tanks for 16 days at 28°C-30°C. Post fermentative maceration for 2 days. Run off and malolactic fermentation.

Ageing:

20% aged for 4 months in French oak barrels.
80% in stainless steel tanks.

Food Pairings:

Very nice with home made meals, this wine tastes great with cottage pie or sausage and mashed potatos. If feeling like something a little more eastern, kebab should be the choice.

