

SANTA TIERRA

Cabernet Sauvignon

2018

Tasting Notes:

Deep ruby red colour. On the nose cherries and spices aromas. On the palate black cherries and dry plums with hints of chocolates and spices. Soft and elegants tannins great concentrations and balance. Lingering finish.

Blend:

100% Cabernet Sauvignon.

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 4 to 5 days at 3 to 5°C. Alcoholic fermentation in stainless steel tanks for 15 days at 28°C to 30°C. Post fermentative maceration for 3 days. Run off and malolactic fermentation.

Ageing:

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

Food Pairings:

This friendly wine is well suited for a variety of meats and side dishes. Pork chops, sauted vegetables, grilled burgers, mashed potatoes or a juicy steak taste very good with this Cabernet Sauvignon. If feeling like Italian, spaghetti bolognese should be the choice.

