

CABERNET SAUVIGNON



WINE MAKER

Alphonse DeRose

ORIGIN DENOMINATION

Peralillo, Santa Ana, Colchagua Valley Chile

VARIETIES

Cabernet Sauvignon

ALCOHOL

13.1%

WINE MAKING

FERMENTATION

Natural yeast controlling temperature under 30°C (86°F)

AGEING

Aged for 12 months in 2nd use French Oak Barrels

TASTING NOTES

COLOR: Bright Red Cherry

NOSE: Black Currant, Dried Plum, Blackberries, Bell Pepper

MOUTH: Brown Tannins, Graphite, Oily Medium to High Acidity, Long finish

RECOMMENDED FOOD PAIRINGS: Smoked Ribs, Sausages, Pastas

Serving Temperature 13-15°C (55-59°F)

