

Parróne

CABERNET SAUVIGNON



Description

Grapes are hand picked, manually sorted, then destemmed without crushing to leave grape in tact for a 5 day cold soak (pre-fermentation maceration). Fermentation is performed using native yeasts, gently pressed and transferred using gravity to French oak barrels and concrete eggs for 12 months where it undergoes malolactic fermentation with a native culture.

This cabernet has aromas of ripe cherries, cassis and black pepper. On the palate, it shows toasted oak, wild plum and spice. With soft, well-integrated tannins, good acidity and lots of extraction, this medium-to-full-bodied wine has nice balance and complexity. Serve with red meat sauces, oven roasted meats, grilled mushrooms, eggplant and zucchini.

Technical Data

Appellation:	Colchagua Valley
Varietal content:	95% Cabernet Sauvignon, 3% Carmenera, 2% Cab franc
Yield:	3.0 tons per acre
ABV:	13.9%
pH:	3.57
Total acid:	5.7g/L
Unfined and Unfiltered	