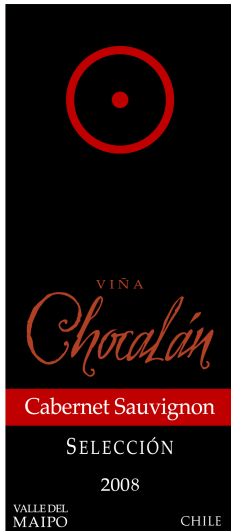




## Cabernet Sauvignon Selección 2008

### MAIPO VALLEY



<b>Vintage:</b>	2008
<b>Composition:</b>	85% Cabernet Sauvignon , 5% Carmenere , 8 % Syrah y 2% Petit Verdot
<b>Ageing:</b>	60 % in French and American oak barrels during 6 months. 40 % in stainless steel tanks.
<b>SKU:</b>	7804603-660615

### Vineyard

<b>D.O.:</b>	Maipo Valley
<b>Location:</b>	Coastal area, close to Maipo River
<b>Vineyard Source:</b>	Viña Chocalán estate vineyard
<b>Soil:</b>	Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
<b>Climate:</b>	Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

### Chemical Analysis

<b>Alcohol:</b>	13.6 (vol. % 20°C)
<b>pH:</b>	3.50
<b>Total Acidity:</b>	3.53 g/l
<b>Residual Sugar:</b>	2.07 g/l

### Winemaking

<b>Harvest:</b>	Hand-picked grapes during the last week of April.
<b>Fermentation:</b>	Cold maceration during 3 days – 8°C Fermentation at 26-28°C with selected yeasts in stainless steel tanks.

### Winemaker's Comments

Attractive and intense ruby color

Morello cherry, strawberry, raspberry and blackcurrant at nose, with spicy notes and faint menthol notes.

In mouth, the wine shows candied fruit, mocha and smooth woody flavors.

Medium-bodied wine with nice and crisp tannins.

### Serving suggestions: Serve at 18°C

With cheeses, meat stews with sauces, roast beef, frilled lamb, barbecues or meat "empanadas".