



V I Ñ A
L E Y D A

CABERNET SAUVIGNON, CLASSIC RESERVE 2006 MAIPO VALLEY

ORIGIN

This Cabernet Sauvignon comes from a single vineyard located in the highest part of Maipo Valley, worldwide famous for its perfect climate conditions for red wines.

Low yield and controlled irrigation deficit during maturation, together with proper characteristics of Maipo Valley's terroir, supply us excellent quality grapes, necessary to achieve a full and concentrated wine.

WINEMAKING

The grapes were hand harvested during the first week of April at 24° brix. After a gentle crush, grapes and juice were chilled to 10°C and remain for 3 days under anaerobic conditions before selected yeast inoculation.

Fermentation occurred at 28-29 °C for 7 days with a "pumping over" regime of 3-4 times per day.

The wine was left on its lees and skins for an additional 5 days in order to get more structure. After malolactic fermentation the wine was a racked into French oak barrels and aged there for 10 months.

TASTING NOTES

Elegant and complex with a strong Maipo character. Well integrated oak with fresh red and black berry aromas, tobacco and a leathery note. Balanced acidity gives freshness to a wide palate and a rich tannin structure.

TECHNICAL NOTES

Acidity: 5.27 g/L
PH: 3.63
Residual Sugar: 2.14 g/L
Alcohol: 13.8 % by volume

