

# CORDILLERA

*de los Andes*®

## Cabernet Sauvignon 2018

MAIPO VALLEY

VINTAGE: 2018

TYPE OF WINE: Red wine

D.O.: Maipo Valley

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATE: March 12 to 27

NUMBER OF BOTTLES PRODUCED: 27.000

### TASTING NOTES

Intense, dark ruby red color. An exquisite aroma displaying classic notes of forest fruit, blackberries, and hints of leather. Wonderfully elegant on the palate, with soft tannins and a lingering finish of fruit and spices that concludes on a toasted bread note.

### SERVING SUGGESTION

It reveals all its structure and elegance when served with roasted red meats and game meats.

### TECHNICAL DATA

Alcohol level: 14% ABV

pH: 3.6

Total acidity: 5.4 g/L (expressed in tartaric acid)

Residual sugar: 2,1 g/L

Allergy advice: Contains sulfites.

Properly stored, the wine will hold its potential for the next: 10 years

FORMATS AVAILABLE: 75 cl

### VINIFICATION

Length of maceration: 14 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.

Malolactic fermentation 100% in French oak.

Length of fermentation: 5 days

Fermentation temperature: 24°C

Aging: 12 months in french oak 20% new oak, 80% second use oak.

Bottling date: Noviembre 2019

### AWARDS AND SCORES

Vintage 2017: 91 pts- Deascorchados

Vintage 2016: 94 pts. - Descorchados

93 pts. - Tim Atkin

91 pts. - James Suckling

90 pts. - Decanter



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### 2018 VINTAGE

The 2017-2018 season started with a very hot, bright and dry summer 2017. Spring 2017 was calm with some rainfall, good temperature and light conditions, without significant incidents of frost. Later in the spring and approaching the summer, the influence of the girl phenomenon grew, which implies a cooling of the Pacific Ocean, resulting in somewhat lower temperatures than normal during December and the first days of January.

### HISTORY

Our Cordillera range is about finding the finest expression of a variety in a specific valley. For our Cordillera Cabernet Sauvignon, we chose Maipo Valley, specifically the mountainous area of Pirque, known throughout Chile for the quality of its red wines. The region's particular soil and climate conditions make for very elegant, character-driven wines, which is exactly what we seek in our Cordilleras.

### VINEYARDS

#### COLUVIÓN VINEYARD

Location:	Pirque sector, Valle del Maipo Andes.
Coordinates:	33°42'39" S 70°36'23" O
Elevation:	780 meters above sea level
Distance from the Andes Mountains:	0 kilometers
Surface area:	6 ha
Planting year:	1992
Planting density:	2,1 m. x 1,2 m., equal to 3.950 plants per hectare.
Training system:	Double cordon with North West-South orientation
East	
Production:	1.5 to 2 kilos per plant

**Soil:** The vineyard grows in colluvial soils over clay loam alluvial soils, which in turn rest on a section of sandy loam, with some jagged stones on the surface and rounded pebbles deeper down. The soil is moderately alkaline and not very fertile, because it contains little organic matter.

**Climate Conditions:** The climate is semi-arid and strongly influenced by the proximity of the Andes Mountains, but also by the South Pacific anticyclone, which ascends the open valley and results in very cold nights during the growing season. Due to the location of the vineyards and the topography, the difference between daytime and night-time temperatures can be more than 20°C.



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