

Las Mulas®



Cabernet Sauvignon 2018

CENTRAL VALLEY

GRAPE VARIETIES: 100% Cabernet Sauvignon.

DATE GRAPES PICKED: From March 15th to April 25th

ORIGIN: Central Valley

TASTING NOTES

Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

SERVING SUGGESTIONS

Ideal with red meats, savoury pastries and mixed grills. Serve at 18°C.

TECHNICAL DATA

Alcohol level: 13,5% PH: 3.6

Acid level: 4,55 grs. /l (as tartaric) RS: 3,8 gr. /l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 5 days

Number of days of fermentation: 7 days

Fermentation temperature: 26°C.

LENGTH AND TYPE OF AGEING

Aged for 6 months in French oak.

Month wine was bottled: January 2019



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