

P|K|N|T.
PRIVATE RESERVE
CABERNET SAUVIGNON

Variety:

100% Cabernet Sauvignon

Denomination:

Maule Valley

Vineyards:

Grapes come from vineyards located in Maule Valley. Grown on clay-granite soils, of medium fertility and with a temperate climate and prolonged dry season.

Winemaking:

The grapes are harvested by hand with a cold skin contact for 5 days and fermented between 75°-82° F for 12 days in stainless steel tanks with 5 days post-fermentative maceration. After, the wine is raking to American and French oak barrels for 6 months.

Wine Composition:

o Alcohol	:	13.5% v / v
Total Acidity	:	5.8 g / l Tartaric Acid
PH	:	3.7

Tasting Notes:

Deep ruby red color. Aromas of ripe plum, nuts with hints of toasted hazelnut. Intense and juicy tannins.

Pairing:

Ideal to accompany red meats, pasta with Bolognese sauce, as well as mature cheeses. Serve between 60-64° F.

