



2006 Cabernet Sauvignon



Description

Appearance	: Bright red to purple.
Aromas	: Blackberries and ripe plums, framed by chocolate hints, vanilla and toast.
Flavours	: Medium bodied, rich and bulky, with ripe plum notes and a touch of toast.
Varietal Composition	: 100% Cabernet Sauvignon
Appellation	: Central Valley
Vineyards	: 75% MontGras, San José Estate 25% Maipo Valley
Trellis System	: Vertical shoot positioning & lyre
Soil Type	: Clay in Colchagua; alluvial, stony and sandy in Maipo
Age of Vines	: 4 - 16 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected on April, 2006.
Yeast	: PDM
Fermentation Temperature	: 28° - 30° C / 83° - 86° F
Pump-Overs	: 2 - 3 per day
Total Skin Contact	: 5 - 15 days
Filtration	: Earth and pad

Ageing Process

Blend in Oak	: 20%
Time in Oak	: 7 months
Age of Oak	: 100% second use
Ageing Potential	: 2 - 3 years

Analysis

Alcohol	: 14.4%
Residual Sugar	: 2.1 gr/lt
Total Acidity	: 5.02 gr/lt (as tartaric acid)
pH	: 3.64
Cases Produced	: 53,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 16° - 18° C / 61° - 64° F
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