

CHONO®

Single Vineyard

CABERNET SAUVIGNON 2018

MAIPO VALLEY

TASTING NOTES

This wine is ruby-red in colour with nuances of deep, bright ruby. It has highly intense aromas of red fruits such as cherries and strawberries, interwoven with notes of licorice, cassis, bay leaves and some mint, mocha and toasted oak. A palate of elegant concentration and smooth volume, with ripe, rounded tannins and a long fruity finish makes this an ideal wine to accompany meals.

WINEMAKERS COMMENTS

The grapes were harvested by hand and transported to the winery in Peralillo. Low-temperature maceration was carried out for 5 days, followed by fermentation in stainless steel tanks with regular tamping. The wine was later decanted into French oak barrels of 300 and 500 litres, both new and used, in addition to a 3,000-litre cask of French oak for 14 months.

The wine was filtered through 3 microns prior to bottling.

FOOD PAIRING

Red meats, game (boar, venison, rabbit), lamb, meat pasties, pasta bakes, ripe cheeses.

TECHNICAL INFORMATION

Composition: 93% Cabernet Sauvignon, 4% Syrah and 3% Carmenère

Alcohol: 14°

pH: 3,47

Residual Sugar: 2,8 g/l

Total Acidity: 5,7 g/l

Ageing: 12 months in second and third-use French barrels.

Barrels: Used French barrels, for 12 months.



CONSUME ONLY OVER 18 YEARS. EXCESS OF ALCOHOL MAY BE HARMFUL. NOT SUITABLE FOR PREGNANT WOMEN