

# Cabernet Sauvignon

<b>Vintage</b>	2007
<b>Variety</b>	100% Cabernet Sauvignon
<b>Region</b>	100% Central Valley
<b>Wine Making Details</b>	<p>All the stems of the grapes were removed with partial crushing of the berries. The must are cooling to reduce the temperature immediately after crushing to maintain flavors and aromas and reduce the level of SO<sub>2</sub>. Cool pre-fermentation maceration for 48 hour to extract primary flavors and color. Fermented in stainless steel tanks with jackets at 25°C. Total maceration period between 15 to 25 days. Natural malolactic fermentation at 16°C. Press wine cuts: membrane press was used and the pressing wines from 200 to 600 mbar have been added to enhance richness and body.</p> <p>20% of the wine has been aged for two months with a variety of different toast French oak.</p> <p>No fining and cool tartrate stabilization.</p> <p>Filtered just by pressure filters with large diatomaceous (or kieselgur).</p>
<b>Tasting Notes</b>	<p><i>Color:</i> Bright and deep ruby colour.</p> <p><i>Aroma:</i> Intense with a sweet first touch. Reminds blackcurrant and plums mingled harmoniously with graphite and toasted coffee flavours.</p> <p><i>Palate:</i> Structured and concentrated. It has a soft texture with firm and rounded tannins which give a very long aftertaste.</p>
<b>Cellar Potencial</b>	1 to 3 years, drink young to enjoy the fruit.
<b>Aging</b>	20% of the wine is in contact con Franch and american oak for 2 months.
<b>Technical Details</b>	<p><i>Alcohol:</i> 14.0 % vol.</p> <p><i>Total Acidity:</i> 4.72 g/l (Expr. in Tartaric Acid)</p> <p><i>pH:</i> 3.71</p> <p><i>Sugar:</i> 2.1 g/l</p> <p><i>Dry Extract:</i> 30.5 g/l</p>
<b>Parings</b>	Roasts, hearty casseroles and stews, grilled vegetables, rack of lamb.

