

CASA VIVA

CABERNET SAUVIGNON

Rapel Valley
2018

Generous black cherries with mint and tobacco on the nose. Supple and fresh palate, with some tannic grip. Clean and pleasant finish. Brink now through 2022



WINE ANALYSIS

Alcohol 14.3%

Total Acidity 5.4 g/l

Residual Sugar 2.9 g/l

Free SO₂ 34 ppm at bottling

TERROIR / SOIL Gravelly, alluvial soils in the upper course of the Cachapoal river.

VINEYARD AND CLIMATE CONDITIONS Vineyard in the village of Codegua, planted between 1990 and 1994, equipped with drip irrigation. Crop levels are an average of 10 tons per hectare (4.5 tons per acre).

Area characterized by warm days and cool nights. Average temperatures in summer are 23.5°C and in winter 12.3°C. Mean diurnal shifts in March are 15°C.

Yearly rainfall is 630 mm on average, falling mostly between May and September.

WINEMAKING All fruit is destemmed and then fermented with selected yeasts in stainless steel tanks.

The young wine was drained to tanks, and some 10% of the wine was kept in oak barrels for 8 months.

Sterile filtered before bottling. 1.800 cases produced.

APPEARANCE Mid purple

SERVE WITH Ideally served at 16-18°C with grilled chicken or pork, with herbs or five-spices. Creamy vegetables or soups like cream of pumpkin. Gentle, fatty cheeses such as gouda, chanco or cheddar.

