

CASA VIVA

FAMILY COLLECTION

CABERNET SAUVIGNON

Maipo Valley

2017

Deep, dense ruby colour. Intense nose of black cherry, nutmeg, mocha and a hint of fresh mint. Tannins are elegant but tense, with ample mouthfeel and long finish. Will reward cellaring for a few years before drinking.



WINE ANALYSIS

Alcohol 15.0%

pH 3.7

Total Acidity 5.8 g/L

Residual Sugar 3.0 g/L

Volatile Acidity 0.5 g/L

VINEYARD 100% Cabernet Sauvignon from the vineyards of Hacienda Chada in the Alto Maipo Valley, cropped at an average of 7 tons per hectare (2.9 tons per acre).

HARVEST Harvest was carried out by hand on the 22nd of March.

VINIFICATION On arrival at the winery the grapes were first subjected to a whole cluster selection. Destemming and an individual berry selection followed this before being gravity fed to small open-top tanks. The must was inoculated with selected yeasts and fermented during 24 days with temperatures peaking at 32°C/90°F. Following the completion of fermentation the wine was pressed off skins and put to a mixture of new (60%) and second use (40%) French oak barrels where it was then aged for 24 months. During this time it was racked three times, the last one shortly before bottling. The wine was bottled on the 18th of July 2019 in 8.100 Standard 750 ml bottles.

