

CASA VIVA

RESERVA

CABERNET SAUVIGNON

Rapel Valley
2018

Deep red with a purple hue. Aromas reminiscent of black cherries, raspberries, mint and tobacco are complemented with notes of vanilla and mocha from the French oak barrels the wine was aged in. This Cabernet Sauvignon is lively and fresh, with supple tannins and excellent length.



WINE ANALYSIS

Alcohol 13.8%

pH 3.63

Total Acidity 5.1 g/L

Residual Sugar 2.4 g/L

Volatile Acidity 0.45 g/L

VINEYARD Cabernet Sauvignon fruit from the foothills of the Andes and the middle reaches of the Rapel Valley, grown on hillsides overlooking the river Cachapoal. Stony soils, clear skies and cool night grow concentrated fruit with excellent tannin.

HARVEST After a relatively cool but dry season, the grapes were harvested mid-April. Due to the age of the vines, the yield was just around 6 tons/ha (2.5 tons/acre).

VINIFICATION Upon arrival at the winery all grapes were destemmed and crushed to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred quickly and temperatures were kept low, at around 25°C. The wine was left to macerate for an additional 8 days, for added structure and longevity. Half the resulting wine underwent malolactic fermentation in barrels, where it was left to age for an average time of 6 months, the other half was kept in tanks. The wine was finally blended, filtered and bottled. The first bottling shall occur on 23/24 May 2019. A total of 15.600 cases shall be produced.

