

PEÑALOLEN

2014 · CABERNET SAUVIGNON

VARIETALS

Cabernet Sauvignon: 75%

Cabernet Franc: 9%

Petit Verdot: 8%

Merlot: 8%

HARVEST

The region recorded lower than usual precipitation in addition to low temperature spikes. In spite of these events, however, the major varieties still demonstrated generally high quality.

Vinification was traditional, as with all Peñalolen vintages, with a slow and long extraction. After 32 days macerating, wines were racked to their own barrels, according to each lots personality in order to keep the tipicity of the Maipo valley sence of place. For 2014 vintage, Peñalolen aged 12 months in barrels French oak 20% news, with varying degrees of medium toast.

Wood mainly comes from center, Troncais and Nievre.

TOTAL PRODUCTION

80.000 750 ml. bottles

ANALYSIS

Alcohol: 13.2% vol. Ph: 3.66

Total Acidity: 5.23 g/l C4H6O6

Residual Sugar: 4.68 g/l

Volatile Acidity: 0.48 g/l

TASTING NOTE

Next to a deep and intense garnet, the 2014 Peñalolen Cabernet offers a typical Alto Maipo nose:

Berries, blackcurrants and ripe cherries are fused in slightly minty and spicy tones, fresh leather tones and balsamic hints in the background.

Juicy and fleshy, the mouth is absolutely balanced and displays all its personality trough a mouthful harmony.

The fine tannins are gently wrapped by a smooth texture, making every sip liquid velvet.

The finish is generous and expressive, melting ripe berries and some candied fruits with soft spices and a discrete tone of fresh oak, seal of its youth.

AGING POTENTIAL

Drink 2016 - 2022