



ALBAMAR

CABERNET SAUVIGNON
2017



COMPOSITION

Cabernet Sauvignon 86%
Alicante Bouchet 14%

HARVEST INFORMATION

- Origin: Valle Central - Chile
 - Date: Second half of March
 - Yield: 14 ton / ha
 - Harvest method: Mechanical harvest
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WINEMAKING

- Destemming: 100%
 - Fermentation period: 8 days
 - Fermented in: Stainless Steel Tanks
 - Aging: No
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TASTING NOTE:

Intense red wine. In the nose the red fruit predominates, with some mildly spicy and lactic notes. Of medium persistence and body, it is pleasant and easy to drink, with soft and silky tannins. Spicy, with hints of maraschino cherry in the mouth. Ideal to pair with pastas, stews or cheeses as an appetizer. Recommended serving temperature between 16-18° C.

CHEMICAL ANALYSIS

- Alcohol: 13.5 % by volume
- pH: 3.60
- Total acidity: 5.50 g/L
(Tartaric acidity)
- Residual sugar: 4.0 g/L