



Gran Verano Cabernet Sauvignon

Variety: Cabernet Sauvignon
Appellation: Valle Central
Winemaker: Benjamín Mei
Winemaker Consultant: Álvaro Espinoza
Bottled: At the Estate

Vineyards

Our estate vineyards are carefully tended with affection and respect for the natural surroundings. The grapes in our Gran Verano Cabernet Sauvignon wine come from three estate owned vineyards in the Central Valley of Chile. The vineyards were planted in flat and low ridges in areas with ideal conditions, perfect for Cabernet Sauvignon.

Climate

Central Valley is influenced by a Mediterranean-style climate with a cold and rainy winter and a dry and warm summer. Marked temperature differences between day and night make near perfect conditions for the growth of our wine grapes.

Vinification

The grapes are harvested by hand in April when they have reached optimal maturity. The must is then fermented in our winery in stainless steel tanks with selected yeasts at temperatures ranging from 28° to 30° C (82° to 86° F) for seven days. The wine is then left to macerate for five additional days in order to extract its fruity characteristic. Finally, the wine is placed in stainless steel tanks for three months before being packaged and launched to market.

Notes from the Winemaker

Our Gran Verano Cabernet Sauvignon has an intense ruby red color. A delicious, rounded taste, forward red fruit flavors, and sweet tannins are followed by a fresh, balanced finish.



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