

# PEÑALOLEN CABERNET SAUVIGNON 2017

## HARVEST

2017 is quite an atypical vintage, marked by very high temperatures, early physiological stages from budding to harvest, and particularly low yields, offering then balance and concentration in wines.

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 terroir.

About the 2017 vintage Peñalolen has been aged 12 months in French barrels, 2nd and 3rd use with various toast levels.

Barrels mainly come from center France, Tronçais and Nièvre forest. Soft finning with egg whites and a light filtration finish the process.

## TASTING NOTES

Deep and intense ruby with purple shades.

Elegant and expressive at the same time, the nose brings the classical minty notes above spicy cherries, blackcurrants and candied raspberries. Then rise grilled meat tones, dried rosemary and stony notes all packed in an balsamic identity.

The mouth is full and wide, perfectly blanced with good freshness and fine lively tannins giving energy to its flesh texture.

Same energy in a deep finish of minty berries, graphite tones and subtle oriental spices.

**AGING POTENTIAL:** From now to 2027.

VARIETALS	ANALYSIS
Cabernet Sauvignon: 75% Cabernet Franc : 13% Merlot: 7% Carménère: 2% Petit Verdot: 1%	Alcohol: 14,1% vol pH: 3.97 Total acidity: 3.68 g/l Residual: 3.35 g/l

