

PEÑALOLEN

CABERNET SAUVIGNON 2018

HARVEST

The weather conditions in the Maipo Valley gave us a good vintage. Ideal temperatures and unlightenment during Spring, no frost or big rains untill harvest allowed great balance and ripeness in the grapes, without any sanitary problem.

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 2018 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 fining with egg whites and a light filtration finish the process.

TASTING NOTES

Deep and bright garnet.

The nose gives black currants and plums, with dazzling minty notes above a background of of wet herbs and earthy tones, leather, smooth spices and clove,

Roundness and good balance at the palate, with quite a lot of generosity .

Fine tannins , still needing some more polish, add more density and lead to an expressive spicy finish of cooked fruits with minty floral accents

AGING POTENCIAL:

From now until 2026. Decant 30 minutes.



VARIETALS	ANALYSIS
Cabernet Sauvignon: 88% Merlot: 6% Cabernet Franc : 5% Petit Verdot: 1%	Alcohol: 15.0% vol pH: 3.66 Total acidity: 3,31 g/l (H2SO4) Residual sugar: 5.58 g/l (Dextrose)