



# ALBAMAR

CABERNET SAUVIGNON  
2019



## COMPOSITION

Cabernet Sauvignon 100%

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## HARVEST INFORMATION

- Origin: Valle Central - Chile
  - Date: Second half of April
  - 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:

Red wine. Red fruit highlights on the nose, slightly spicy something menthol. Medium persistence, it presents sweet and silky tannins. On the palate it is spicy, with notes of maraschino cherry. Ideal to accompany it with pasta, stews or with cheeses as an aperitif. Recommended serving temperature between 16-18° C.

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## CHEMICAL ANALYSIS

- Alcohol: 13.5 % by volume
- pH: 3.80
- Total acidity: 5.20 g/L (Tartaric acidity)
- Residual sugar: 5.0 g/L