

PEÑALOLEN

CABERNET SAUVIGNON 2020

HARVEST

Maipo Valley was one of the more severely affected by drought and summer heat. Nevertheless, in our three vineyards in the Alto Macul we had a good water supply, which allowed us to irrigate normally and achieve excellent grape ripeness. Although yields were affected by the summer heat, grape health and quality were optimal. The wines have good color and fine, velvety textures with firm, persistent tannins and plenty of juiciness.

Vinification was traditional, as all Peñalolen vintages, with a slow and long extraction. After 21 days macerating, part of the wine goes to 4th use french barrel during 12 months, medium and light toast, coming mainly from Center France, Tronçais and Nièvre forest. The other part stays in steel tanks, waiting for the final blend. Soft finning with whites egg and a light filtration to finish the process.

TASTING NOTES

Bright and deep ruby.

The attractive nose offers minty and balsamic tones of bay leaf and dried herbs with ripe wildberries, blackcurrants and raspberries. Slightly spicy and elegant oak accents.

The mouth is round and juicy, well structured by fine integrated tannins and ends with a generous finish of ripe berries and spicy tones.

AGING POTENCIAL:

From now until 2030. Decant 30 minutes before.

VARIETALS	ANALYSIS
Cabernet Sauvignon: 85% Cabernet Franc: 6% Petit Verdot: 5% Merlot: 4%	Alcohol: 14,7% vol pH: 3,73 Total acidity: 3,14 g/l (H2SO4) Residual sugar: 3,67 g/l (Dextrose)

