

# CABERNET SAUVIGNON SELECT TERROIR

VINTAGE 2021  
Maipo Valley  
100% Cabernet Sauvignon



ALCOHOL	PH	TOTAL ACIDITY	VOLATILE ACIDITY	RESIDUAL SUGAR
13.4°	3.38	3.56 g/L	0.42 g/L	5.16 g/L



## DENOMINATION OF ORIGIN

**Maipo Valley, Isla de Maipo.** Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

## VINTAGE

When comparing with the 2020 harvest, the 2021 harvest was later, beginning at the end of February thanks to a winter that was rainier than the last few years, together with a spring and summer with cooler temperatures and increased cloudiness, plus a mid-summer rain storm. Thanks to these cumulative conditions, harvest was later than normal with grapes with a lower level of alcohol, great aromatic potential, and very good acidity. Again, just like last year, we had a harvest that was very different from previous years, but that taught us a lot.

## VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 82°F (28°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4–6 months to obtain greater complexity in the final blend.

## AGING

40% of the blend in oak barrels for 4–6 months.

## TASTING NOTES

**Color:** Intense ruby red.

**Aroma:** Intense yet delicate with aromas of red and black fruits such as plums, blackberries, and raspberries with a light touch of toast.

**Palate:** Well rounded with very good balance and persistence.

**Gastronomy:** Red meats, well-seasoned dishes, stews, and cheeses.



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