



Central Valley Cerro Nevado – Cabernet Sauvignon

Chile has a long history of winemaking, and its unique geography has helped it create some truly exceptional wines. From the cool Pacific breezes to the warm Andean slopes, each terroir brings something special to classic varieties. Come and discover the diversity and quality of Chilean wines with Cerro Nevado.

Region:

The grapes hail from Chile's Central Valley one of the country's premier wine regions. With a Mediterranean-like climate – hot, dry summers and mild, brief winters – the area benefits from the cooling effects of the nearby ocean. Morning fogs ensure slow, even ripening, resulting in wines of exceptional quality and complexity.

VARIEDAD:
Cabernet sauvignon

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
13%

RECOMENDACIÓN DE SERVICIO:
Serve between 15-17°

Notas de cata

Deep red in colour with aromas of blackberries and blackcurrants, this wine has a palate rich in dark fruit flavours with a long finish and subtle hints of spice.

Maridaje

Ideal companion for grilled red meats, such as chorizo steak or lamb. Cured cheeses such as Parmesan or Manchego also find in this wine a perfect pairing, where the flavours complement and enhance each other.

Información técnica

Grapes are hand-picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures). Fermentation takes place at moderate temperatures (26° to 27°C) to express the maximum aromatic potential and colour of the grape. After the malolactic fermentation the wine remains in contact with fine lees for a few months to preserve an intense fruit character, concentration and softness.