



Central Valley

La Prensa Cabernet Sauvignon

Each morning, through misty mountains, Tomás delivered more than newspapers – he brought the world to every doorstep. A simple act, turned into a daily event of connection.

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:
13.5%

RECOMENDACIÓN DE SERVICIO:
Between 15 and 17°C

Notas de cata

Rich purple in colour, this wine has aromas of plum, while flavours of dark red fruit and damson linger on the palate, finishing with a touch of spice.

Maridaje

It pairs perfectly with the richness of red meat in stews or on the barbecue, the intensity of mature cheeses and the texture of various pâtés.

Información técnica

The grapes are harvested in small crates and, following a manual selection of the bunches on tables, are destemmed and left for 2–3 days at very low temperatures. Fermentation takes place at moderate temperatures, around 26–27°, to bring out the grapes' full aromatic potential and colour. Following malolactic fermentation, the wine is left on its lees for a few months to allow it to round out and express its full fruity character and smoothness.