



Central Valley

Las Alturas Cabernet Sauvignon

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VARIEDAD:
Cabernet sauvignon

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
13%

RECOMENDACIÓN DE SERVICIO:
Between 15-17°C

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

This Cabernet Sauvignon combines perfectly with grilled meats, providing intensity and unctuousness, stews and cured cheeses.

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.