



Central Valley

Pico Andino Cabernet Sauvignon

Pico Andino invites you to savour both the breathtaking vistas and the exceptional wines, crafted from vineyards nestled at the foot of the majestic Andes.

Region:

The grapes come from the Central Valley, one of Chile's main wine-growing areas. The weather is like the weather in the Mediterranean region, with hot, dry summers and short, mild winters. Because it is close to the sea, it is always damp and foggy in the morning. This means the grapes ripen slowly, and the wine is of a high quality.

VARIEDAD:
Cabernet sauvignon

ESTILO:
Still wine

GRADUACIÓN ALOHÓLICA:
13%

RECOMENDACIÓN DE SERVICIO:
Between 14 – 16 °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 is the ideal accompaniment to stewed or grilled meats, mild cheeses and charcuterie.

Información técnica

To ensure the highest quality and freshness of our fruit, we meticulously plan the harvest schedule. Once harvested, the grapes are destemmed and cooled to 12°C for 24 hours to preserve their aromas. The fermentation process is carried out at a controlled temperature of 24-25°C, which allows the aromatic compounds and the characteristic colour of the variety to be extracted to the maximum. After malolactic fermentation, the wine is kept in contact with its fine lees for several months to acquire complexity and roundness, thus expressing its full fruit potential.