THE APPLICANT

2021

THE APPLICANT CENTRAL VALLE CABERNET SAUVIGNON

CENTRAL VALLE • CHILE • SOUTH AMERICA

TECHNICAL DETAILS

The Estate

Central Valley is characterized by the alluvial soils, gravel, and sand. The area receives Mediterranean climate with moderate rainfall.

Wine Making

The vinification process of this wine is a mechanical harvest on the first week of April every year. Their wine is produced with controlled temperatures for 7 days. Malolactic fermentation happens within the stainless steel tanks.

Food Suggestions

Pairs well with beef, venison, lamb, deer, and poultry, smooth cheeses, and pasta.

TASTING NOTES

This balanced wine pours a deep burgundy color with visible fatness and soft tannins. To the nose, black currants and wood aromas are detected. To the palate, dark berries and hints of tobacco taste create a dry wine with great minerality.

100% Cabernet Sauvignon grape blend.
This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc) & 20L (1 pc)
- ABV%: 13
- Class: Red

WWW.FLWINESCHILE.CL/NUESTRAS-MARCAS/

VINTAGE IMPORTS
Importer & Distributor of Wines & Sirits