

V9

*Cabernet Sauvignon 2010
by Viña Ventisquero*



VINEYARD

- VARIETY: 90% CABERNET SAUVIGNON - 6% SYRAH - 4% PETIT VERDOT.
- DENOMINATION OF ORIGIN: MAIPO VALLEY. TRINIDAD ESTATE.
- SOIL: GRANITIC SOILS WITH RED-COLOURED CLAY AT THE SURFACE AND BROWN CLAY FURTHER DOWN. SOME SECTORS ARE STONY AND HIGHLY PERMEABLE.
- HARVEST: THE GRAPES WERE HARVESTED BETWEEN THE 25TH AND 30TH OF APRIL, WHEN THEIR ORGANOLEPTIC QUALITIES, AROMAS AND TANNINS WERE AT THEIR BEST.

WINE

- WINEMAKING: THE GRAPES FIRST UNDERWENT A PRE-FERMENTATIVE LOW-TEMPERATURE MACERATION TO BRING OUT THE MAXIMUM COLOUR AND AROMAS. THEN THE MUST WAS FERMENTED IN STAINLESS STEEL TANKS AT A CONTROLLED TEMPERATURE OF BETWEEN 24°C AND 26°C.
- AGEING: 100% OF THIS WINE WAS AGED FOR 12 MONTHS IN FRENCH OAK BARRELS. THE WINE WAS THEN BOTTLE-AGED FOR 3 MONTHS.
- TECHNICAL DATA: ALCOHOL BY VOLUME: 14% GL; PH: 3.51; RESIDUAL SUGAR: 2.7G/L; ACIDITY: 5.2 G/L (TARTARIC ACID).
- AGEING POTENTIAL: THIS WINE CAN BE STORED FOR UP TO 7 YEARS.

TASTING NOTES

- COLOUR: DEEP RUBY-VIOLET RED.
- AROMAS: THIS WINE IS EXPRESSIVE, WITH INTENSE NOTES OF VERY RIPE RED AND BLACK FRUIT, ESPECIALLY BERRIES SUCH AS STRAWBERRIES, RASPBERRIES, BLUEBERRIES AND BLACKCURRANTS, WHICH INTERMINGLE WITH NOTES OF BLACK PEPPER, CARAMEL, TOBACCO AND CHOCOLATE.
- PALATE: THE MOUTH PRESENTS BALANCED STRUCTURE AND FIRM, RIPE TANNINS, GIVING A SOFT, COMPLEX AND PERSISTENT FINISH.

SERVING SUGGESTION:

BEST SERVED AT BETWEEN 16°C AND 18°C. THIS WINE PAIRS WELL WITH MATURE CHEESE, SUCH AS EMMENTAL Y BRIE AND GRILLED RED MEAT.

VIÑA VENTISQUERO
A step beyond