



**VIÑA VENTISQUERO**  
*A step beyond*

V9

## CABERNET SAUVIGNON 2010

LIMITED EDITION

### VINEYARD

**VARIETY:** 96% CABERNET SAUVIGNON - 4% PETIT VERDOT.

**DENOMINATION OF ORIGIN:** TRINIDAD ESTATE MAIPO VALLEY.

**HARVEST:** ONCE THE GRAPES WERE SUFFICIENTLY RIPE AND HAD REACHED THE OPTIMUM LEVELS OF COLOUR, AROMA AND TANNIN RIPENESS, THEY WERE HAND-HARVESTED INTO 12-KILO BINS BETWEEN 10 AND 27 APRIL. THE CLUSTERS WERE MANUALLY SELECTED ON THE SELECTION BELT, THEN CARRIED BY GRAVITY TO THE TANKS.

### WINE

**WINEMAKING:** THE GRAPES UNDERWENT A PRE-FERMENTATIVE LOW-TEMPERATURE MACERATION AT BETWEEN 8°C AND 10°C FOR FIVE DAYS TO DRAW OUT THE MAXIMUM COLOUR AND AROMAS FROM THE SKINS. THEN THE MUST WAS FERMENTED IN STAINLESS STEEL TANKS. NEXT CAME A POST-FERMENTATIVE MACERATION TO INCREASE THE CONCENTRATION AND STRUCTURE OF THE WINE.

**AGEING:** 100% OF THIS WINE WAS AGED FOR 18 MONTHS IN ULTRA-FINE GRAIN FRENCH OAK BARRELS, 33% OF THEM NEW. THE WINE WAS THEN BOTTLE-AGED FOR 8 MONTHS.

**TECHNICAL DATA:** ALCOHOL BY VOLUME: 14.0 %GL PH: 3.52 ACIDITY: 5.6 G/L (TARTARIC ACID).

**AGEING POTENCIAL:** THIS WINE CAN BE STORED FOR UP TO 10 YEARS.

### TASTING NOTES

**COLOUR:** DEEP RED WITH RUBY TINTS.

**AROMA:** WITH A FRUITY INTENSITY TYPICAL OF WINES FROM COASTAL MAIPO, NOTES OF RED FRUIT SUCH AS STRAWBERRIES, RASPBERRIES AND BLACKCURRANTS INTERMINGLE WITH AROMAS OF BLACK PEPPER AND HINTS OF DAMP EARTH AND TOBACCO.

**PALATE:** WITH A SOFT, ELEGANT BODY, THIS WINE REVEALS BALANCED STRUCTURE AND GOOD ACIDITY, WHICH INCREASES ITS COMPLEXITY. THE TANNINS ARE NOTICEABLE BUT SOFT. LONG IN THE FINISH.

### TASTING NOTES

BEST SERVED AT AROUND 16°C-18°C, THIS WINE PAIRS WELL WITH MATURE CHEESE, GRILLED RED MEAT AND WELL-SEASONED DISHES.