



V9

Cabernet Sauvignon 2011 by Viña Ventisquero

Vineyard

Variety:	85% Cabernet Sauvignon - 5% Syrah.
Denomination of origin:	Central Valley.
Soil:	Highly permeable granitic, stony soil, with a depth of 0.6 to 2 metres.
Harvest:	The grapes were harvested between 5 and 16 April, when their organoleptic qualities, aromas and tannins were at their best and most mature.

Wine

Winemaking:	The selected clusters were transported to the winery, where gravity was used to put them into the stainless steel tanks. There they 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 26°C and 28°C.
Technical data:	Alcohol by volume: 13.5% GL; pH: 3.69; Residual sugar: 3.25g/L.
Ageing potential:	This wine can be stored for up to 6 years.

Tasting notes

Colour:	Intense ruby red in colour.
Aromas:	The nose reveals fresh red fruit, such as raspberries and strawberries, together with blueberries and blackcurrants, intermingled with notes of vanilla and chocolate.
Palate:	This wine has good body and balanced acidity, with ripe tannins, and a good balance between fruit and oak in the aftertaste.

Serving suggestion

Best served at between 16°C and 18°C. This wine pairs well with mature cheese, red meat, as well as roast duck or lamb.