

RIO ALTO

WINE OF CHILE

Classic

Cabernet Sauvignon 2014

15,000 cases bottled



HARVEST & BLEND

100% Cabernet: March 25 – April 18, 2007.

Winemaker: Horacio Vicente

CLIMATE & SOIL

Loam and clay soil, medium to low fertility, well drained gravely subsoil.

PROCESSING

Fermented in temperature-controlled stainless steel tanks (28-30°C). This wine is un-oaked in order to preserve its varietal characteristics.

ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Total Acidity:	5,1	g/L (Tartaric)
Volatile Acidity	0,36	g/L (Acetic)
pH:	3.66	
Sulphur Dioxide-Total	23	mg/L
Residual Sugar:	2.7	g/L

*analytical data may vary from one lot to another

Tasting

Intense ruby red colour with deep cherry and smoky aromas. Well-structured tannins and a soft fruity palate.

Food Paring Suggestions

Well structured body makes this wine an excellent complement to meats and cheeses.

Serve between 16 ° and 18° C.

Cellaring Ability: drink now!

Press & Awards