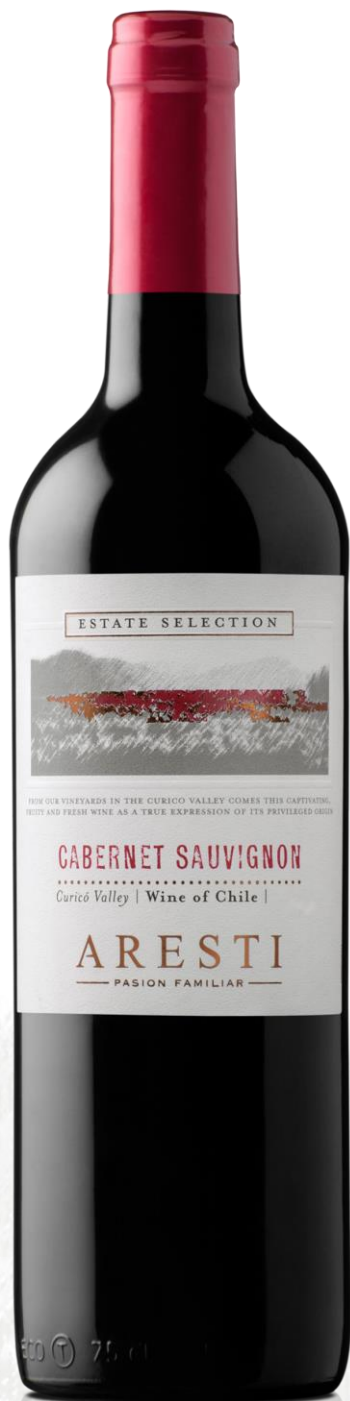


ESTATE SELECTION

Our own vineyards located at the heart of the Curico Valley give birth to these fresh, expressive and young wines that offer an honest reflection of their origin and the characteristic style of Aresti winery.



CABERNET SAUVIGNON

Origin:

The vineyards where this rich Cabernet Sauvignon's grapes come from are located in the warm climate of the Colchagua Valley. Here, it has the potential to produce flavored and ripened grapes. Harvest takes place in April, when grapes have already reached their optimum ripeness.

Winemaking:

Grapes were gently threshed and crushed, then, fermented in stainless steel tanks for 8 days at 27 to 28 °C. After fermentation, it began the delicate ageing process, part of which occurs in wood containers. With this process, it achieves a nice balance between the fruit and oak notes.

Tasting Notes:

This is a full-bodied wine that displays blackberries, plums and mocha aromas, supported by well-structured tannins. Fruity on the palate, it is complemented by touches of vanilla; a kind wine that is delicious to the last drop.

Food Pairing:

Ideal with a variety of red meat like steak or lamb. Or, try with fettuccine, pasta, lasagna, Camembert or gruyere cheese.

Technical Information

Cabernet Sauvignon: 85%
Other Varieties: 15%
Appellation: Curico Valley
Alc.: 13 %
Total Acidity: 3.5 g/l
Residual Sugar: 3.0 g/l
Ph: 3.6

ARESTI
— PASION FAMILIAR —