

CABERNET SAUVIGNON

MYSTIC ANDES

· R E S E R V A ·



D.O. CACHAPOAL VALLEY

The Cachapoal Valley shows the powerful influence of the Andes Mountains in the distinctively richness of its terroir: rainwater during winter combined with warm and dry summers provide essential conditions for the production of premium and unique wines. Also, warm days and cooler nights with cool breezes from the Andes makes this place unique and particularly suitable for Cabernet Sauvignon, expressing special elegance, soft tannins, and fresh, aromatic grapes with a perfect balance between acidity and sweetness.

We work with a few very small grape growers in the mountains that practice sustainable agriculture for generations, which together with their small scale, dedication and craftsmanship secures a harvest of the highest quality mountain sourced Cabernet Sauvignon you are about to experience.

PHILOSOPHY AND WINEMAKING

Our philosophy behind the winemaking is to keep the crafted profile of the wine, in order to save the character of each component, representing their origin and Cabernet Sauvignon expression as clean as possible. The grapes are hand-picked by local farmers and their families rather earlier in the season; the winemaking process is simple and with low intervention, finally the blending process of components is carefully made to find our desired wine. The wine is fermented in stainless steel tanks and after is aged with selected neutral French oak for almost 6 months. Low filtration is used trying to maintain its tannins and structure. The last stage is a 4-month bottle-aging period. All this process allows us to create a crafted Cabernet Sauvignon, with great character, representative of the variety and its origin but with an elegant, velvety and friendly taste. You can save this wine for the next 3-5 years.

TECHNICAL INFORMATION:

Alcohol:	13.7%
PH:	3.72
Total Acidity:	5.02 gr/l
SO ₂ :	27 mg/l
Volatile Acidity:	0.62 gr/l
Residual Sugar:	3.13 gr/l

H A N D P I C K E D G R A P E S

