



**2003
CABERNET SAUVIGNON**

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| Vineyard location | : Rancagua, Rapel Valley, VI Región |
| Variety | : Cabernet Sauvignon |
| Harvest date | : April 4-14 th , 2003 |
| Alcoholic fermentation | : 9 days |
| Fermentation temperature | : 28-30°C |
| Malolactic fermentation | : 100% |
| Alcoholic graduation (% V/V) | : 14° |
| Residual sugar (g/l as Glucose) | : 1.75 |
| Total acidity (g/l as Tartaric Acid) | : 4.44 |

Tasting: Intense fruity aroma especially of red fruits. Concentrated and fine, with floral notes and chocolate. Very good structure, round tannins, tasty, with a long and persistent finish.

Food Pairings: Red roasted meats with pepper, spiced or marinated raw meat, cazuelas, stews, cold meats, sausages, empanadas, pastry, pizzas, meat fondue, kidney, soft and mature cheeses of light and medium flavour.

Suggested Serving Temperature: 16 to 18°C