VISTAMAR

The utmost expression of our cold climate vineyards. The main attribute of these wines is to show harmony. Harvest after harvest they unfold the distinctive personality of our terroirs located in Maipo and Casablanca.

Single Estate

Cabernet Sauvignon | 2018

Of intense ruby-red color, this Cabernet Sauvignon offers on the nose an expression of red and black fruits, such as raspberries and plums, with notes of wood and chocolate. The palate is marked by red and black fruits, complemented by fine tannins of good persistence.

Pairing: it goes very well with red meats, cheeses and pasta salads.

Appellation: Maipo Valley
Variety: Cabernet Sauvignon
Harvest: 2018
Property: Fundo Romeral
Soil: clay-loam
Climate: Mediterranean

Vinification

The alcoholic fermentation was carried out in stainless steel tanks, and the malolactic fermentation in French oak barrels, where the wine was kept for 10 months.

Maceration: 5 days of pre-fermentative maceration at 10° C. Fermentation was carried out between 24 and 26° C.

Bottle aging: 6 months

Analysis

Alcohol:	13.5%
pH:	3.34
Total Acidity:	3.86 g/L.
Residual Sugar:	2.79 g/L.