



Tierra del Fuego



VINEYARD SOURCE
SOIL TYPE
VARIETIES
CANOPY MANAGEMENT
CLIMATIC DATA

:CENTRAL VALLEY - CHILE
:STONY ALLUVIAL-COLUVIAL
:100 % SAUVIGNON BLANC
:VERTICAL SHOOT POSITIONING
:SUBHUMID MEDITERRANEAN WITH 750MM
:RAINFALL DURING WINTER

CLASSIC CABERNET SAUVIGNON

ANALISIS

Alcohol Degree :13°
Volatile Acidity :0,43 g/L
Total Acidity :3,06g/L
pH :3,63
SO2 free :45 mg/L
SO2Total :75 mg/L
Residual Sugar :5 g/L
Malolactic Fermentation :100%

Harvest :

The grapes were harvested and immediately refrigerated at temperatures between 12 and 16 °C.

Crushing:

The grapes are crushed in a roller crusher. The fermentation tank are filled with the crushed grapes.

Cold Maceration:

The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique increases the aromatic extraction and the color extraction.

Inoculation :

The juice is then inoculated with a selected pure yeast culture.

Fermentation :

Fermentation is carried out between 25 and 28 °C during 8 days.

Color Extraction:

Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner

Post. Fermentative maceration:

The wine is left on skins for one week after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.

Malolactic Fermentation :

During post - fermentative maceration stage, the wine undergoes malo- Lactic fermentation for action of Leuconostoc oenos Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malo-lactic fermentation usually occurs naturally.

Raking :

After malolactic fermentation , the wine is allowed to settle and is then raked under carbon dioxide protection (CO2) to remove the gross lees.

Aging :

100% of the wine is stored in stainless steel tank. Time of storage is usually 5 - 6 months. Temperature of storage is in the range of 12 to 18°C.

Fining :

To remove phenolics and bitter tannins is used natural clarificants.

Cold - stabilization :

The wine is cold-stabilized by chilling to between -4°C and -2°C. Finally, the wine is filtered with Diatomite earth.

TASTING NOTES:

Attractive ruby red colour with delicate fruit aromas combined with touches of sweet aromas of cassis, vanilla and toffee. On the palate, the wine is light easy to drink with soft and ripe tannins complemented by a very long and nice ending.

WINE AND FOOD

Enjoy with red and white meats, roast beef, pastas and a variety of cheeses. Great match for a barbecue or picnic. Best to serve at 18°C.

