



Patagón

CABERNET SAUVIGNON

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/l
RESIDUAL SUGAR	< 4 g/l

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (60 kilometers, or 37 miles). Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

VINECULTURE

Year of Plantation: 1990

Trellising system: Vertical Shoot Positioned training

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Hand-picked. Last 2 weeks of April.

Soil: Deep soils with loam clay texture.

WINEMAKING

Maceration: Short maceration for 10 days.

Extraction: Traditional pumping-over and punching.

Fermentation: Starts with active dry yeast (Bayanus); developed at temperatures ranging 25°C-28°C (77°F-82°F).

Aging: Wine aged over its lees in stainless steel tanks for three months before blending and bottling.

TASTING NOTES

Appearance: Ruby red color with bright red highlights.

Nose: Strawberry and raspberry notes with hints of chocolate.

Mouth: Pleasant and lively wine with medium body. Well rounded tannins on the finish.

PAIRING RECOMMENDATION

Grilled steak.