

CABERNET SAUVIGNON

A big red, dark red/purple in color, with scent of spice along with dark fruits. Nice balanced and great finish.



D.O. CURICÓ VALLEY



12 MONTHS



LIMITED PRODUCTION

La Armonía Vineyard



La Armonía is our own field located at the Andes Piedmont of Molina. This low-yielding vineyard is surrounded by native vegetation.



Mediterranean climate and soils of volcanic and alluvial origin, influenced by the cool breezes running through the Río Claro river. This allows achieve fresh and fruity red wines.



WINEMAKER'S NOTES

After destemming, the grapes were macerated in cold for 4 days in stainless steel tanks and then fermented with selected yeasts. After alcoholic fermentation, the wine is macerated for 7 days with its skins to obtain more smoothness and intensity. Finally, the wine is aged in French and American oak barrels, where it perform the malolactic fermentation.



*Most important awards obtained by the last 3 vintages



SERVE AT: 16-18°C / 60-65°F
(Open 30 min before serving)



TYPICAL CHILEAN BARBECUE: READ
MEAT, PORK RIBS, CHORIZO



KEEPING POTENTIAL:
UNTIL 5 YEARS