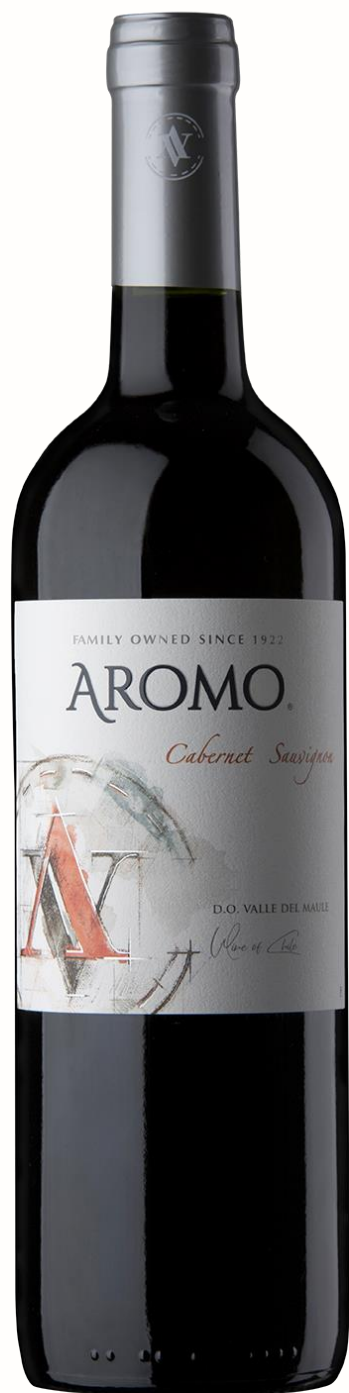




AROMO VARIETAL Cabernet Sauvignon 100%

Maule Valley
2020



Vineyards, Vinification and Aging

Yield: 15.000 a 16.000 K/ha.

Date of Harvest: From the last week of March until the third week of April.

Harvest: By hand.

Pre-fermentation Maceration: 40% of the grapes are cold macerated for 3 to 5 days.

Alcoholic Fermentation: Addition of select yeasts. AF temperature: 26°C to 28°C.

Fermentation Time: 5 to 7 days.

Tartrate Stabilization: Kept at -4°C for 5 days.

Tasting Notes

Color: Intense, limpid and bright ruby red.

Nose: Pleasantly ripe plums and berries with subtle notes of tobacco leaves.

Palate: In the mouth, the medium structure and tannic ripeness of this gentle wine bestow a delicate consistency and harmonious complexity.

Analysis

Alcohol: 13.5 % vol.

Residual sugar: < 4.0 g/L

Total acidity: 4.70-5.60 g/L in C4H6O6

PH: 3.50-3.65

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 12

Gross weight per case: 14 Kg.

Cases per pallet: 1,0 m x 1,2 m = 14x5 = 70 Cases