

GRAND CRU TINTO MAIPO 2017



GRAPE VARIETIES:

79% CABERNET SAUVIGNON 21% CABERNET FRANC

GRADE:

15% vol

TYPE OF SOIL:

Sandy and gravel to the east, more clay to the west.

COLOUR:

Intense purplish red color.

AROMA:

Rich aromas of ripe black fruits, blackberries, cherries, pepper fragrances and menthol notes that are intertwined with subtle spices of vanilla, cinnamon and coffee.

PALATE:

Elegant entry on the palate, structured, with well-present but velvety tannins.

KNOW THIS WINE BETTER

Caballo Loco Grand Cru Maipo, gives us the elegance and typical structure of the Maipo Alto Valley, with a mixture of Cabernet Sauvignon and Cabernet Franc.

PAIRING:

Ideal to accompany red meat (veined loin, entrails, Angus type meat), lamb and exotic meats such as wild boar or ostrich. It is also recommended with spicy sauces and BBQ sauce.

