

GRAND CRU TINTO APALTA 2017



GRAPE VARIETIES:

79% CABERNET SAUVIGNON 21% CABERNET FRANC

GRADE:

14.5% vol

TYPE OF SOIL:

Deep medium fertility topsoil with a loam to clay-loam texture.

COLOUR:

Intense red color with dark violet hues.

AROMA:

Of great intensity Fruity, ripe red fruits, the typicality of the carmenere is present in balance with black currants, plums and slight notes of white pepper, all perfectly integrated with sweet spicy aromas from the stay in barrels.

PALATE:

Enter the mouth with personality.

KNOW THIS WINE BETTER

Caballo Loco Grand Cru Apalta, represents all the fruity power and softness of the Colchagua Valley, with a blend of Carménère and Cabernet Sauvignon.

PAIRING:

Ideal to accompany lean red meats (smooth loin, lever), white meats such as chicken, duck and pork that can be spiced, risottos and pasta with spicy sauces. It can also accompany grilled fish such as albacore or tuna.

