

CABALLO LOCO

GRAND CRU MAIPO

| ORIGIN | VINTAGE | GRAPE VARIETIES |
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| Maipo Valley | 2022 | Cabernet Sauvignon 70% Cabernet Franc 30% |

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| ALCOHOL % 14 % Vol | RESIDUAL SUGAR 2,29 g/l | PH 3,55 | ACIDITY 5,06 g/l |
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ORIGIN

Sourced from the “Hacienda Chada Vineyard” planted on the slopes of the Andes mountain’s foothill’s in the upper Maipo Valley. Long gentle autumns are ideal for Cabernet Sauvignon. Planted in 2001, 3.800 plants / Ha. Soils varying depth of 40cm to 80cm aprox, over the granitic rock formation of the foothills.

WINEMAKING

Classic fermentation techniques, long maceration on skins, pumping over twice daily during fermentation. Aged in french Oak barrels, 15% new, for 24 months.

TASTING NOTES

Classic expression of Maipo. Soft tannins of fine sand, with body and a delicate refreshing acidity. Prune flavors, chassis and subtle menthol notes.

PAIRING

Accompany with various cuts of beef, lamb, goatling and pork prepared in the oven or on the grill. It also goes with more fine textures such as steaks, duck, rabbit and even cuts of veal.

STORAGE RECOMMENDATIONS

Keep in a cool and dark place (up to 20°C). Do not expose to sudden changes in temperature.



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