

CABALLO LOCO

GRAND CRU SAGRADA FAMILIA

ORIGIN	VINTAGE	GRAPE VARIETIES	
Sagrada Familia	2022	Cabernet Franc 75%; Carménère 15%; Malbec 10%	

ALCOHOL % 14 % Vol	RESIDUAL SUGAR 2,22 g/l	PH 3,57	ACIDITY 5,05 g/l
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ORIGIN

Cabernet Franc, Carménère and Malbec are planted in 'La Primavera' vineyard, located in a small sheltered valley within the 'Cordillera de la Costa'. Soils Colluvial deposits originating from the granitic rock based surrounding hills. A sandy clay texture, with angular rocks through the entire profile. Overall free draining, allowing for abundant root growth. All on drip irrigation.

WINEMAKING

Classic fermentation techniques, long maceration in skins, pumped over three times a day during fermentation. Aged in French oak barrels, 15% new, for 24 months.

TASTING NOTES

Intense dark colour. Strong and attractive flavors of dried tomatoes are detected on the nose. Delicate herbal notes of laurel, thyme and umami. Gritty tannins and a vibrant acidity, keeping the wine fresh and attractive.

PAIRING

Red meats of great flavor, wild boar, lamb, roasted or grilled goat meat.

STORAGE RECOMMENDATIONS

Keep in a cool and dark place, and serve in temperatures up to 20° C. Do not expose to extreme temperature changes.



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