

VALDIVIESO

C H I L E

WINEMAKER'S RESERVA

ORIGIN	VINTAGE	GRAPE VARIETY
D.O. Rapel Valley	2022	Cabernet Sauvignon 100%

ALCOHOL
13% Vol

RESIDUAL
SUGAR 2,64 g/l

PH
3,57

ACIDITY
4,93 g/l

ORIGIN

The vineyards of this Cabernet Sauvignon are located in the Rapel Valley, known for its excellent conditions for red wines. Its warm climate and mild autumn allows a good tannin ripening, resulting in a Cabernet Sauvignon with great structure.

WINEMAKING

Cold maceration for 2-3 days prior to fermentation, which takes place in stainless steel tanks for 7-10 days. Daily pump-overs are performed twice to ensure good color extraction, enhancing the fruity character of the variety. After fermentation, a very light oak treatment is applied to complement the fruit-forward profile.

TASTING NOTES

Intense ruby red color. Aromas of black fruits, cassis, and a hint of spices.

PAIRING

Excellent with red meats and lamb.

STORAGE RECOMMENDATIONS

Keep in a cool and dark place. Do not expose to significant variations of temperature.



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