

EL CONSENTIDO 2018

Marcela Chandra

Wine
100% Cabernet Sauvignon



Valley
Almahue Valley, 21 year old vines.

Soil
Sandy loam, with gentle slopes.

Yield
6.000 Kg/Hectare.

Harvest day
April 18th.

Winemaking
Cold soak for 8 days. Fermentation was carried out at temperatures between 26-28° C. Pump overs were performed to extract aromas, flavors and tannins from the grapes. Subsequently maceration was carried out post-fermentation, for the polymerization of tannins, making them round and friendly. The wine was then racked into barrels, for malolactic fermentation.

Harvest
Manual, in small plastic cases.
Selection of grapes in the vineyards and cellar.

Wine analysis
Alcohol: 14,8 %
pH: 3,41
Total Acidity: 6,34 g/L
Residual sugar: 2,07 g/L

Stored in barrels

14 months in French oak barrels. 20% new and the rest in barrels of second and third usage.

Tasting notes

Color: Deep and intense ruby red.

Aromas: It has delicate notes of cassis, cherries and ripe strawberries, accompanied by aromas of vanilla, caramel and delicate toast, the product of its aging in French oak barrels.

Flavors: Powerful and concentrated in the mouth, it surprises with its notes of red fruits and cedar. Characteristic of the Almahue terroir, this elegant Cabernet Sauvignon shows a great balance between its round tannins and acidity. Robust, elegant and very seductive wine.

