

# CHACABUCO

## CABERNET SAUVIGNON

OUR FAMILY HAS ITS ROOTS IN THE WINE INDUSTRY, WITH MORE THAN 70 YEARS OF EXPERIENCE.

OUR GRAPES COME FROM DIFFERENT SOILS, CLIMATES AND REGIONS OF MENDOZA. THEY ALL GROW IN COLD WINTERS AND DRY, HOT SUMMERS WITH COOL NIGHTS, IN RICH SOILS IRRIGATED BY MELTWATER FROM THE ANDES MOUNTAINS.

ALL THIS MAKES IT POSSIBLE TO OBTAIN EXCELLENT QUALITY, BOTH IN YOUNG AND AGED WINES.

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**VARIETY** 100% CABERNET SAUVIGNON

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**VINTAGE** 2018

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**ORIGIN** 60% MAIPÚ - 40% UCO VALLEY

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**WINEMAKING METHOD** SELECTION AND DESTEMMING OF GRAPES. FERMENTATION IN STAINLESS STEEL TANKS ALTERNATING BETWEEN EXTRACTION, RACKING, DELESTAGE AND PISAGE DURING 7 TO 10 DAYS AT CONTROLLED TEMPERATURE.

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**TASTING NOTES** APPEARANCE: INTENSE CARMINE RED WITH PURPLISH HUES.  
NOSE: RIPE BLACK FRUITS LIKE BLACKBERRIES AND BLACKCURRANTS HARMONIOUSLY COMBINED WITH PEPPER, TOBACCO, VANILLA AND CHOCOLATE FROM THE OAK.  
PALATE: FLESHY WITH BALANCED AND VELVETY TANNINS, HIGHLIGHTING A MARKED, PERSISTENT FLAVOR OF BLACK FRUITS.

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**ALCOHOL** 13%

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**FOOD PAIRING** ENJOYED WITH GRILLED MEAT, GAME (VENISON, WILD BOAR, RABBIT AND LAMB), STEWS AND DISHES WITH SAUCE.

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**SERVING TEMPERATURE** BEST SERVED BETWEEN 16 AND 18 °C.

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Where everything began...