



CABERNET SAUVIGNON

ORIGIN:

Colchagua Valley

VINTAGE:

2016

SOIL:

Clay loam

AGEING:

Aged in French oak barrels

COLOUR:

Red and intense red ruby

NOSE:

The nose expresses pronounced and captivating notes of blackberries and blueberries along with a subtle touch of vanilla from ageing in oak barrels

PALATE:

Smooth, complex, with final notes of hazelnut

FOOD PAITING:

Red meat, white meat seasoned