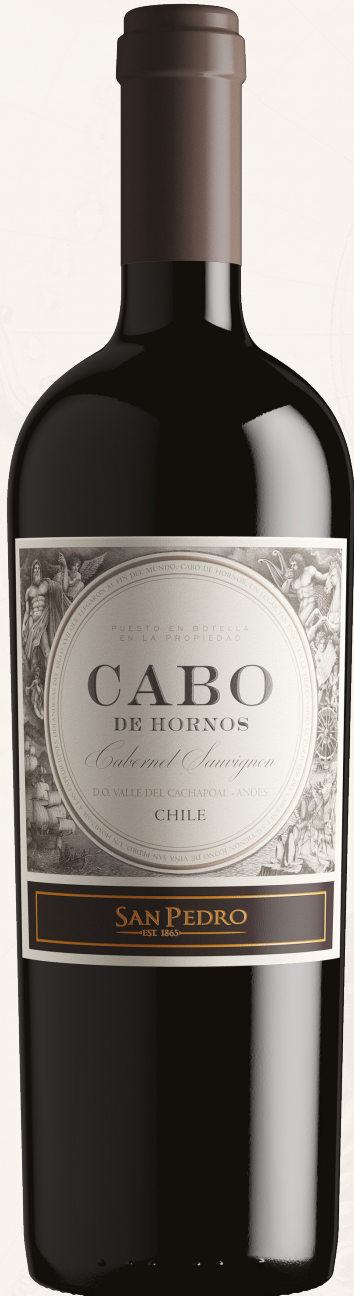


CABO

DE HORNOS

Cabernet
Sauvignon
2015



D.O
Cachapoal-Andes Valley

VARIEDAD
100% Cabernet Sauvignon

ORIGIN
This wine comes from the Cabo de Hornos vineyard in the Cachapoal-Andes valley. It is planted at the foothills of the Andes Mountains influenced by the winds that come from the heights. This keeps these vineyards frost-free and helps the fruit ripening. And the cool nights and sunny days create the high diurnal temperature differentiation found in the world's finest regions. The soils are fertile and rich and produce a healthy canopy that gives powerful flavors into the berries. The vines are planted in three different terroirs:

- Rolling slopes with volcanic soil
- Decomposed volcanic soils in clay
- Volcanic soil with fragmented rock.

VINEYARD'S AGE 21 years old, a massal selection of ungrafted Cabernet Sauvignon.

HARVEST CLIMATE:
The 2015 season had lower minimum temperatures than 2014. Flowering began five days later than in 2014. There was a total of 280mm of precipitation, accumulated principally throughout the winter months. It rained twice between November and December, but the phenological stages in the grapes were not affected. Veraison began one week later than in 2014. During summer, January temperatures were quite stable. February's hottest days peaked was 33°C, but it had lower minimum temperatures at night compared to last season. A slow ripening, without any stress in the vineyard, allowed wines with good tannins, anthocyanins and a good structure of polyphenols. Due to the cool nights, it was considered a cool harvest that led to fruity wines with rich color and aromatic intensity.

- Flowering: First week of November 2014
- First irrigation: Third week of October 2014
- Harvest: Third week of April 2015

WINEMAKING:
The fruit was all handpicked in 10 kg bins before a triple selection: at the vineyard, cellar reception and after the destemming. The process was always protected with SO₂ in order to avoid oxidation. The alcoholic fermentation took place in stainless steel tanks. The 2015 Cabernet Sauvignon's grapes ripened steadily and uniformly, producing fruit with ripe tannins and great color, concentration and flavors that allowed a classic fermentation: Six days of maceration at 8°C followed by ten days of fermentation with lyophilized yeasts up to 30°C. Pump-overs were performed ten times a day for a short period of time. After the alcoholic fermentation, the wines were macerated for nine days and then drained by gravity into French oak barrels. The malolactic fermentation occurred spontaneously in barrel.

AGING: 18 months aged in 225-liter French oak barrels (60% new and 40% second-use barrels). The Cabernet Sauvignon from each terroir adapted differently to the toast and wood.

TASTING NOTES:
Violet-red in color. Red fruit notes are present on the nose, as are some ripe black fruits such as blackberry, blueberry and cassia, as well as tobacco and cedar notes. On the palate, the wine has a rich acidity and an excellent acid-tannin balance, along with a long, persistent finish. This wine will continue to evolve aging in the bottle.

SERVICE TEMPERATURE:
18°C approx.

ANALYSIS

Alcohol: 15.5 %

TA: (C4H6O6): 5,33 g/L

pH: 3.61 RS: 2.48 g/L