

# CABO

DE HORNOS

Cabernet  
Sauvignon  
2016



**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:

Spring 2015 was affected by a phenomenon known as 'El Niño', which consists of an increase in temperatures of the Pacific Ocean. This phenomenon brought some changes in normal spring development.

The first impact was the increase in spring rainfall, which went from 15mm in the previous 4 years to 110mm between October and November. A cooler spring was reflected in a lower number of degree-days between September and December, which delayed shooting and vine development, and flowering began 10 to 12 days later compared to previous seasons. Veraison began approximately two weeks later than a normal year.

The other phenomenon affecting harvest was abundant rainfall in April, far surpassing rainfall volume in previous years, meaning we had to suddenly bring the harvest forward. This translates into fresh, expressive, delicate and slightly less full-bodied wines.

Yield per hectare: 6 tons/ha

### VINIFICATION:

The grapes were harvested by hand in 10 kg crates, and were selected three times: in the vineyard, on the sorting table, and at the point of de-stemming. The harvest was always protected using dry ice to avoid oxidation. Alcoholic fermentation took place in 12,000 L oak vats, with 20% in stainless steel.

The condition of the 2016 Cabernet Sauvignon allowed us to carry out a classic fermentation: 3-5 days maceration at 8°C, followed by 10 days fermentation with commercial yeasts at temperatures of up to 30 °C. Pump-overs were carried out 10 times per day for a short while.

Once alcoholic fermentation was complete, the wine was macerated for 3-10 days and then it was racked and decanted before aging in barrels.

Aging took place in 225L French oak barrels for 18 months. The toastedness and type of oak adapts to each Cabernet Sauvignon differently, according to its terroir.

The barrels used were 50% new and 50% second-use.

The Cabo de Hornos 2016 was bottled on March 8th, 2018

### 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 cassis, 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: 14.2 %

TA: (C4H6O6): 5,44 g/L

pH: 3.62

RS:2.36 g/L