CABO
DE HORNOS

Cabernet Sauvignon 2017

D.O
Cachapoal - Andes Valley

VARIETY
100% Cabernet Sauvignon

ORIGIN
This wine comes from volcanic soils at 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. 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

VINES ORIGIN: A massal selection of ungrafted Cabernet Sauvignon.
VINEYARD´S AGE: 21 years old.

HARVEST CLIMATE
The 2016 spring began with irregular bud break, and the phenological stages occurred earlier which, due to high temperatures in summer, resulted in a low-yield harvest which was brought forward by 2 to 3 weeks compared to previous years. Despite this, in the Cachapoal-Andes Valley, buildup of total polyphenols and sugar was low, giving for wines with good acidity and lower alcohol.

WINEMAKING PROCESS
The grapes were hand-harvested into 10-kg bins. They were selected three times: in the vineyard during the harvest, at the reception table and after destemming. The harvest was protected throughout with carbonic snow to avoid oxidation, the loss of aromas and unpleasant flavours. Fermentation took place in stainless steel tanks and oak vats. Pre-fermentative maceration was carried out for approximately 5 days, followed by fermentation with selected yeasts at temperatures of approximately 27 °C with gentle pump-overs and post-fermentative macerations for 5 to 15 days subject to tasting.

AGING
16 months in new (50%), second use (30%) three or more use (10%) 225L French oak barrels and fudres (10%).

ANALYSIS	Alcohol: 14,6 %	TA: (C4H6O6): 5,72 g/L	pH: 3,50	RS: 2,82 g/L	N° OF BOTTLES 29.700