

CABO

DE HORNOS

Cabernet Sauvignon

D.O. CACHAPOAL ANDES VALLEY

2018

SOILS

The soils are volcanic in origin and located on gentle slopes of the Andes mountain chain and fluvial piedmont. As a result of geomorphological action in the area we have two soil profiles within the gentle slopes of the Andes mountains: decomposed volcanic soil in clay and volcanic soil with fragmented rocks and in the fluvial piedmont areas we find angular gravel of different sizes with a higher level of sand, some silt and a little clay. These soil profiles give the wine rounded tannins, good structure and elegant body and contribute abundant fruity aromas and mineral notes.

CLIMATE

The 2018 season was more stable than that of the two previous vintages. It began with a cold, wet winter in 2017. Spring (2017) was free from frost. Summer started warm but finished with cooler temperatures, so the grapes ripened without problems, and this was reflected in great colour concentration, high-quality tannins and adequate final alcohol levels. This was a great vintage that provided us with well-balanced and elegant wines with good ageing potential.

WINEMAKING PROCESS

The grapes were hand-harvested into 10-kg bins. At the winery, a selection of clusters and berries was followed by a 3-5 day cold maceration (8°C) to extract colour and aromas. Then the alcoholic fermentation took place: 80% of the must fermented in 12,000-litre wooden vats and 20% in stainless steel at a controlled temperature of up to 26°C. For 10 days, brief pump-overs were implemented in order to extract tannins and anthocyanins. Then the wines underwent a post-fermentative maceration for 10 days to refine and enhance the balance of the wine in the mouth. The wine was aged for 20 months: 80% in 225-litre French oak barrels (50% new and 30% second-use or older); and the other 20% in foudres (a mix of untoasted and lightly toasted). The levels of toast and types of wood were adapted to the Cabernet Sauvignon from each different terroir.

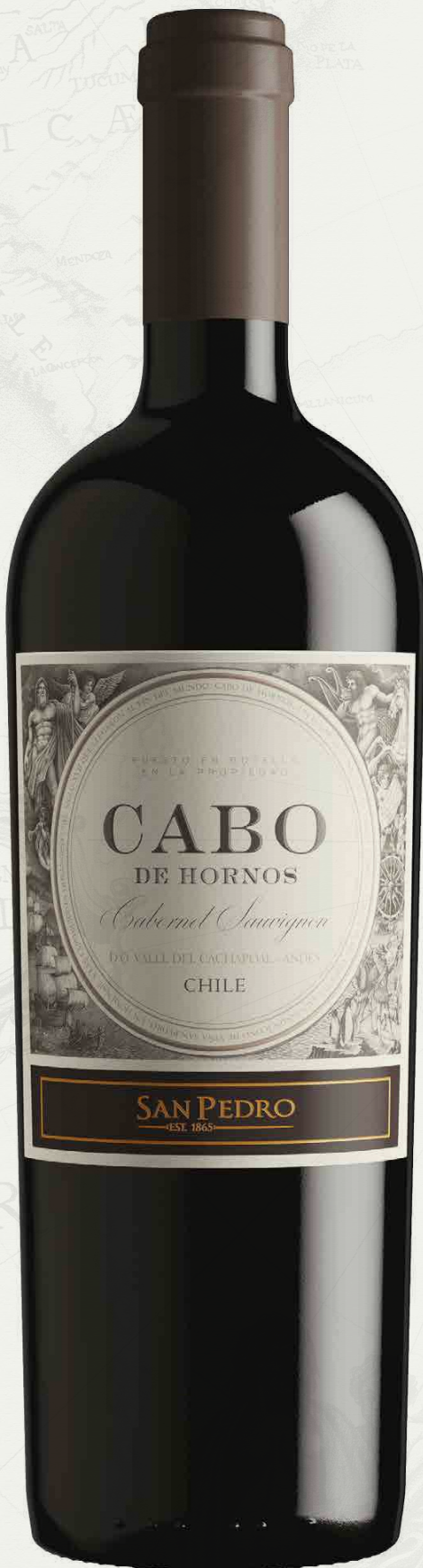
TASTING NOTES

Appearance: deep ruby of medium to high intensity.

Nose: elegant aromas of ripe red and black fruit, like blackberries, blueberries and blackcurrants predominate, complemented by hints of tobacco and cedar contributed by the oak-ageing.

Palate: this is a well-rounded, fresh wine that achieves a good balance between tannins and acidity and has a long and persistent finish.

Serving temperature: 18 °C.



Alcohol: 14.6%.

pH: 3.61

Total Acidity (Tartaric Acid): 5.78 g/L

Residual Sugar: 2.52 g/L