



## ALTO VUELO

### CABERNET SAUVIGNON / SYRAH 2005

#### HARVEST

▣ D.O	Central Valley
▣ Clon	Masal
▣ Date	April 28 <sup>th</sup>
▣ Yield	6 - 7 TON/ha
▣ Grape picking	Hand Picked

#### WINEMAKING

▣ Destemming	100 %
▣ Tanks	Stainless Stell
▣ Fermentation period	8 days
▣ Aging	12 months in french barrels.

#### CHEMICAL ANALYSIS

▣ Alcohol	13,3
▣ PH	3,37
▣ Total acidity	5,72 g/L tartaric acid
▣ Residual sugar	2,4 g/L

#### TASTING NOTES

- ▣ Rich red in color with notes of cassis and white pepper on the nose. The palate is generous showing a wonderful play of red fruit, currants and spice. The rich tannins in will enable the wine to cellar well, although perfectly suitable for immediate consumption. Wonderful finish, a great food wine.

