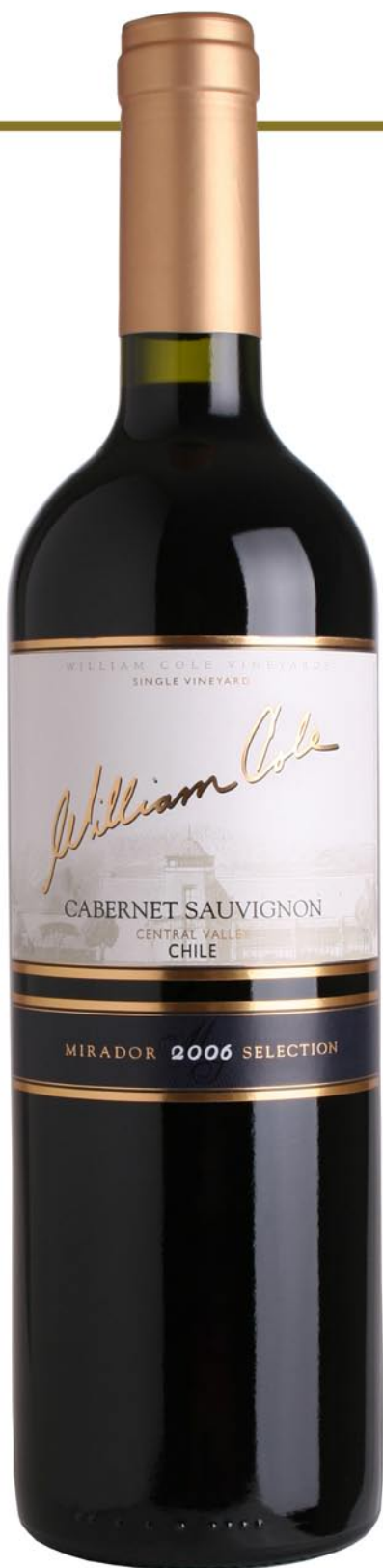




MIRADOR SELECTION

CABERNET SAUVIGNON 2006



HARVEST

□ D.O	Central Valley
□ Clon	Masal
□ Date	April 25 th
□ Yield	10 TON/ha
□ Grape picking	Hand Picked

WINEMAKING

□ Destemming	100 %
□ Tanks	Stainless Stell
□ Fermentation period	8 days
□ Aging	10 months in french barrel

CHEMICAL ANALYSIS

□ Alcohol	13,5
□ PH	3,39
□ Total acidity	7,18 g/L tartaric acid
□ Residual sugar	2,8 g/L

TASTING NOTES

□ Deep violate red in color. Cassis fruit is amply present on the nose, supported by a touch of vanilla oak. This medium bodied wine has smooth tannins, and powerful berry fruit flavors on the palate. The finish is of medium length, with pleasant hints of dark chocolate.