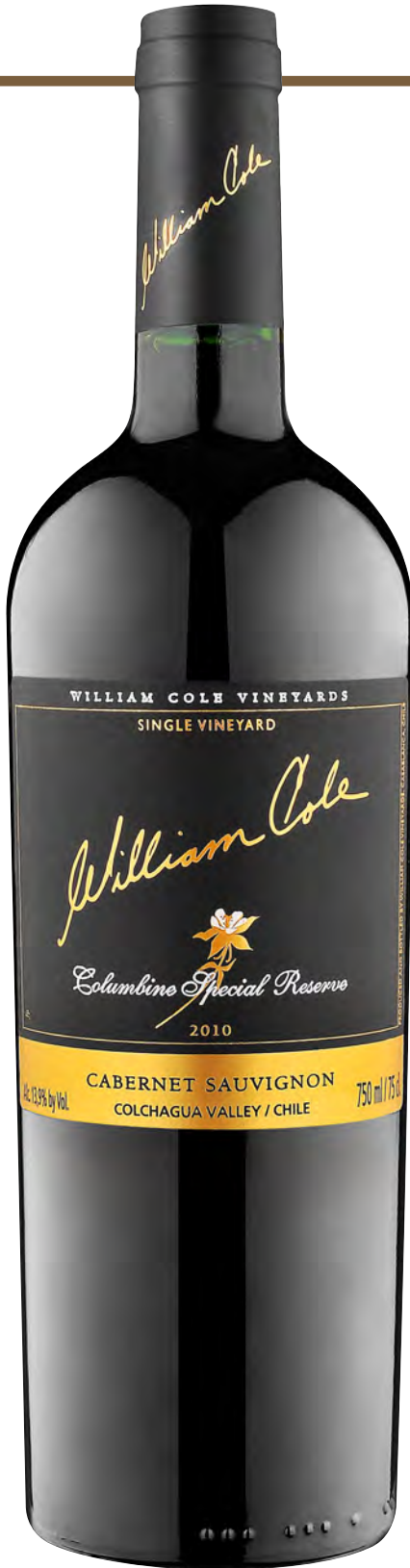




Columbine Special Reserve



CABERNET SAUVIGNON 2010

COMPOSITION

- ▣ Cabernet Sauvignon 100%

HARVEST INFORMATION

- ▣ Origin Colchagua Valley
- ▣ Date April 15th
- ▣ Yield 7 tons/hectare
- ▣ Harvest method Hand picked

WINEMAKING

- ▣ Destemming 100 %
- ▣ Fermentation period 8 days
- ▣ Fermented in Stainless steel tanks
- ▣ Aging 12 months in French oak barrel

TASTING NOTES

This Cabernet Sauvignon has a ruby color of great depth and intensity. Black fruits predominate, such as blueberry and blackberry as well as minerals notes such as graphite. On the palate there are soft notes of menthol and oak enabling a long, persistent finish. This elegant wine has great body, round tannins, and abundant aging potential.

CHEMICAL ANALYSIS

- ▣ Alcohol 14 % by volume
- ▣ pH 3.41
- ▣ Total acidity 5.70 g/L expressed in Tartaric acid
- ▣ Residual sugar 1.50 g/L