



Columbine Special Reserve

CABERNET SAUVIGNON 2008

COMPOSITION

- ▣ Cabernet Sauvignon 100%

HARVEST INFORMATION

- ▣ Origin Colchagua Valley
- ▣ Date April 18th
- ▣ Yield 8 tons/hectare
- ▣ Harvest method Hand picked

WINEMAKING

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

TASTING NOTES

The color is that of a classic Cabernet, but its depth and richness foretell a tasting experience of black fruits such as blackberries and dark cherries. This is a full-bodied wine with round tannins, giving a lingering finish showing hints of dark chocolate. Very suitable for ageing.

CHEMICAL ANALYSIS

- ▣ Alcohol 13.8% by volume
- ▣ pH 3.14
- ▣ Total acidity 6.79 g/L expressed in Tartaric acid
- ▣ Residual sugar 2.4 g/L