



Columbine Special Reserve



CABERNET SAUVIGNON 2012

COMPOSITION

- ▣ Cabernet Sauvignon 100%

HARVEST INFORMATION

- ▣ Origin Maipo Valley
- ▣ Date May 15th to 30th
- ▣ Yield 8 tons/hectare
- ▣ Harvest method Hand picked

WINEMAKING

- ▣ Destemming 100 %
- ▣ Fermentation period 10 days
- ▣ Fermented in Stainless steel tanks
- ▣ Aging 12 months in French oak barrel

TASTING NOTES

Our Reserve Cabernet has a ruby red color with bright violet dyes. The nose suggests bitter chocolate, black fruit and menthol which blend perfectly with a graphite texture felt in mouth. 12 month aging in French oak provides hints of toasted vanilla and minerality. This full-bodied Cabernet has a long, persistent finish with elegant tannins and balanced acidity. Ideal served with beef stew, lamb stick, ripe cheese, and pork ribs with spicy mashed merkén. Recommended serving temperature 16-18° C, decant.

CHEMICAL ANALYSIS

- ▣ Alcohol 13.8% by volume
- ▣ pH 3.26
- ▣ Total acidity 6.10 g/L expressed in Tartaric acid
- ▣ Residual sugar 2.00 g/L

WILLIAM COLE VINEYARDS

Fundo El Rosal s/n, Casilla 76, Casablanca Valley, Chile
Phone: 56-32-215-7777 Fax: 56-32-215-6606
wcv@wcv.cl - www.williamcolevineyards.cl