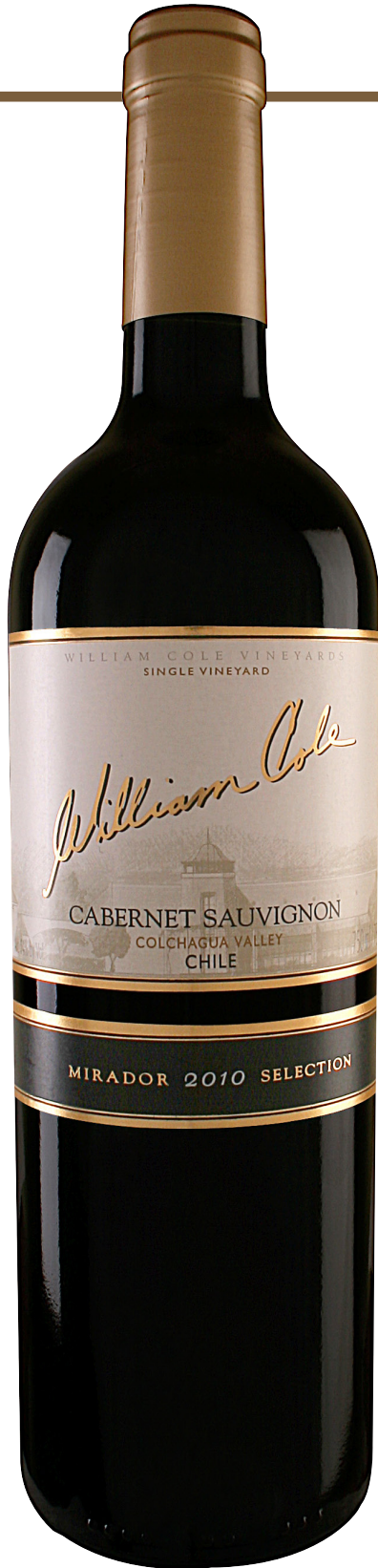




MIRADOR SELECTION

CABERNET SAUVIGNON 2010



COMPOSITION

- Cabernet Sauvignon 100%

HARVEST INFORMATION

- Origin Colchagua Valley
- Date May 5th
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Pre-Fermented maceration 5 days
- Fermentation period 10 days
- Post-Fermented maceration 10 days
- Fermented in Stainless steel tanks
- Aging 6-7 months in French oak barrel

TASTING NOTES

This wine reveals a deep red color with violet hues. The nose features distinguish aromas of ripe plums, coffee, and leather as well as delicious caramel notes that result from French oak aging. This cabernet is robust on the palate, with balanced acidity and persistence.

CHEMICAL ANALYSIS

- Alcohol 13.90% by volume
- pH 3.67
- Total acidity 4.90 g/L expressed in Tartaric acid
- Residual sugar 2.70 g/L

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