



MIRADOR SELECTION

CABERNET SAUVIGNON 2011

COMPOSITION

- ▣ Cabernet Sauvignon 100%

HARVEST INFORMATION

- ▣ Origin Colchagua Valley
- ▣ Date End of April
- ▣ Yield 10 tons/hectare
- ▣ Harvest method Hand picked

WINEMAKING

- ▣ Destemming 100 %
- ▣ Pre-Fermented maceration 5 days
- ▣ Fermentation period 10 days
- ▣ Post-Fermented maceration 15 days
- ▣ Fermented in Stainless steel tanks
- ▣ Aging 8 months in French oak barrel

TASTING NOTES

This wine has a deep ruby red color. The nose reveals spice clove and pepper with more subtle notes of coffee, chocolate, ripe strawberries and moist soil. On the palate this earthy cabernet has a medium persistence and powerful tannins, which makes it a good candidate to accompany meats. Ideal for accompanying grilled lamb chops, and beef tongue roast with mashed spicy. Recommended serving temperature: between 16-18°C..

CHEMICAL ANALYSIS

- ▣ Alcohol 13.7% by volume
- ▣ pH 3.45
- ▣ Total acidity 5.90 g/L expressed in Tartaric acid
- ▣ Residual sugar 3.0 g/L

