

Lacaze Cabernet Sauvignon Central Valley

Jean Pascal Lacaze

Chile - Central Valley Region

Black fruits and spices with oaky notes. Fleshy balanced palate with fine tannins and an aromatic spicy finish.

TA: 5.59

RS: 3.68

Specifications

Wine Type	Red
Varietals	75% Cabernet Sauvignon, 10% Cabernet Franc, 10% Carmenere and 5% Petit Verdot
Age of Vines	Between 10 and 20 years old
Soil type	Mix of graves and sand, some clay layers
Vinification	Irrigation drop by drop. Hand harvested and fully destemmed. FA in steel tanks with cold maceration during 3/4 days. FA at 27 degrees with pump over and post macerations during one week. FML in the same tanks. Then, some lots go to 5/6 th use french barrel during one year, 225 lts, light and medium toast. Other lots stay in tanks with french staves, 15% contact. Wines are racked 3 times. Soft finning and filtering before bottling. Wines stay in bottle 2 months before sending. Drink until 2030.
Production	300 (9-liter cases)
Pairings	Spicy lamb, spicy food, best beef cuts.



Codes, Weights and Measures

UPC	7 84585 03328 7
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03328 4
Case Weight	32
Cases/Pallet	90
Layers/Pallet	15
SRP	\$ 14.99 USD 750mL Bottle