

SAN ELIAS



SAN ELÍAS - CABERNET SAUVIGNON

Central Valley

VARIETY: Cabernet Sauvignon 100%

ALCOHOL: 13,5%

VINIFICATION: Alcoholic fermentation between 26° and 28° to get more color and structure. Post fermenting maceration for about one week. Then the juice was separated from the skins. Part of the wine was put in the oak. Complete malolactic fermentation.

FINNING AND FILTRATION: After the blend was done a soft clarification, a cold stabilization and a filtration were done. When bottling an on-line filtration was done through a plate and membrane to assure microbiological stability.

AGING: 15% of the volume for 3 month in oak.

FOOD MATCHINGS: Pasta, red meats, cheeses.

WINEMAKER'S NOTES: Lovely and intense ruby color. It has a nice aroma with reminds of red ripe fruits, strawberry, hints of plums and some tones of vanilla. In mouth is fresh and well rounded, good concentration and persistency.