

## 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

|                     |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |
|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Wine Type</b>    | Red                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Varietals</b>    | 75% Cabernet Sauvignon, 10% Cabernet Franc, 10% Carmenere and 5% Petit Verdot                                                                                                                                                                                                                                                                                                                                                                                                                                     |
| <b>Age of Vines</b> | Between 10 and 20 years old                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| <b>Soil type</b>    | Mix of graves and sand, some clay layers                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| <b>Vinification</b> | 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 fining and filtering before bottling. Wines stay in bottle 2 months before sending. Drink until 2030. |
| <b>Production</b>   | 300 (9-liter cases)                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| <b>Pairings</b>     | Spicy lamb, spicy food, best beef cuts.                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |



### Codes, Weights and Measures

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