

San Elias Cabernet Sauvignon

Vina Siegel

Chile - Central Valley Region

Lovely and intense ruby color, beautiful aromas that remind of red ripe fruits, strawberry, hints of plums and vanilla. In the mouth it is fresh and well rounded with good concentration and persistency. Fresh and delicate in an easy-drinking style.

Specifications

Varietals	100% Cabernet Sauvignon
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. After the blend was done a soft clarification, a cold stabilization and a filtration were done. 15% of the volume was aged 3 months in oak.
Pairings	A great match with pasta, red meat, salads, cheese.



Codes, Weights and Measures

UPC	7 84585 01138 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01138 1
Case Weight	32
Cases/Pallet	70
Layers/Pallet	14
ABV	13.50%
SRP	\$ 14.50 USD 750mL Bottle

Reviews and News

2019 San Elias Cabernet Sauvignon - 89 PTS - IWR