

## Cabernet Sauvignon

**Vinification & Ageing**

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 20 days and then aged in 70% French and 30% American, 225-litre oak barrels for 12 months. After bottling this wine was aged for at least 3 additional months before release.

**Tasting notes**

A dense mouthful of smoke, cherry and truffles. Well-structured with velvety tannins and a long, luscious finish.

**ANALYTICAL DATA**

Alcohol	13.5	% by vol.
Total Acidity	5,5	g/L (Tartaric)
pH	3.63	
Residual Sugar	3.3	g/L

Analytical data may vary from one lot to another.

**Winery:**

San Esteban, Los Andes, Chile

**Winemaker:**

Horacio Vicente Mena

**Main Export/Distribution:****Roy P. Schneider**

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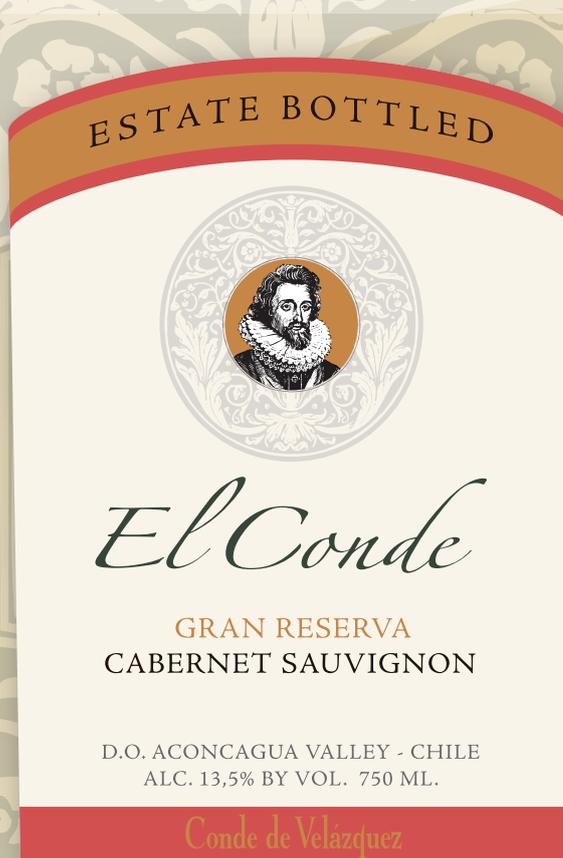
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Conde de Velázquez