

## Cabernet Sauvignon/Petit Verdot/Carmenère

**Vinification & Ageing**

Hand-picked, fermented in temperature-controlled stainless steel (30°C) it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

**Tasting notes**

*Cabernet Sauvignon 65%, Petit Verdot 30% & Carmenère 5%.* This blend offers a nose rich in red berries, with black currant and hints of black pepper. A well-structured wine, where ripe tannins produce a perfect balance between concentration with a soft texture.

**ANALYTICAL DATA**

Alcohol	13.5	% by vol.
Total Acidity	5,9	g/L (Tartaric)
pH	3.65	
Residual Sugar	3.0	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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