



UNDURRAGA

ESTABLISHED 1885

CABERNET SAUVIGNON

VINEYARDS

Origin: Rapel Valley, 100% own grapes

Variety: 100% Cabernet Sauvignon

HARVEST AND WINEMAKING

Harvest: The grapes were hand-harvested into plastic 400-500 kg bins.

Pre-fermentative maceration: 3-4 days at 8°C - 12°C

Fermentation: With selected yeasts, at 28°C - 30°C for 7 - 10 days.

Post-fermentative maceration: Can vary between 10 and 20 days.

The winemaker determines this through tasting the wine.

Ageing: 30% of the blend was aged with oak staves for 3 - 6 months, 20% in second or third use oak barrels, while the other 50% is unoaked.

TASTING NOTES

This Cabernet Sauvignon has an intense ruby red color with well defined varietal fruit characters on the nose. The palate shows rich, ripe berry flavors in harmony with vanilla and coffee notes got from oak aging.