

■ FOUNDER'S COLLECTION - CABERNET SAUVIGNON



ORIGIN

Santa Ana Estate, Talagante, Maipo Valley. Estate Bottled.

VIÑEDOS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is sub-humid Mediterranean. Winters are mild; summers

are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 350 mm.

VINIFICATION

Reception: Grapes were harvested in 12-kilo boxes and selected prior to being crushed. They came from a 35-year old vineyard, where yearly production does not exceed 6.000 kgs. per hectare. The juice was then placed in cold maceration, with skins, and left to soak at 5⁰ C. for 72 hours.

Fermentation: The process took place in stainless steel vats, at temperatures ranging between 28⁰ and 30⁰ C. for a 7-day period. It was then placed in maceration, with skins, for an additional 20 to 25 days. The wine was aged in french Oak barrels for 16 months and in bottles for a minimum of 12 months.

PRODUCT DESCRIPTION

This superb Cabernet Sauvignon wine was made with selected grapes from thirty five year old vines grown in an exceptional "terroir" in our Santa Ana Estate vineyards in the Maipo Valley. After being carefully aged in French oak barrels, it was bottled and stored in our cellars until it reached maturity.

It has an intense dark ruby colour with an elegant aroma. Oak characters have added to the complexity and integrated with the fruit flavors to produce this long and velvety wine. It is ideal with red meats, game, stews and ripe cheese.

WINEMAKER

Hernán Amenábar.

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