



CABERNET SAUVIGNON VALDEMORO

2018

TECHNICAL NOTES

Appellation
Rengo – Cachapoal Valley, Chile

Variety
85% Cabernet Sauvignon
15% Syrah

Alcohol
13%

Total Acidity
3,15 g/L (H₂SO₄)

pH
3,61

Residual Sugar
2,51 g/L

TASTING NOTES

Our Cabernet Sauvignon Valdemoro shows a fruity structure with a rich acidity, characteristic of the upper reaches of the Cachapoal Valley. Intense aromas of red fruits, berries, cherries with notes of sweet green pepper. The palate is a young, fruity with matured tannins that provide a harmonious and pleasant finish.

Ideal to serve at 16-18°C with grilled red meat, lamb, meat fondue or cheese.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

