

NAHUEN

BY TERRAPURA

Cabernet Sauvignon

Variety: Cabernet Sauvignon
Vintage: 2016
Bottle size: 750 ml
Region: Colchagua Valley

Country: Chile
Alcohol: 14%
Total Acidity: 5.3 g/l
Residual Sugar: 4.44 g/l
pH: 3.47

Tasting Notes

Deep ruby red in color with intense aromas of red fruits, blackcurrants, black pepper, and vanilla. The palate presents tremendous structure, round tannins, and a persistent finish.

Vinification

The grapes for this Single Vineyard wine come from an old vineyard in the Colchagua Valley, which is characterized by its hot and sunny climate. The vineyard grows on old colluvial and sedimentary soils, and these conditions encourage very good ripening, fruit concentration, tannin structure. Yields are maintained to no more than 9,000 kg/hectare. The grapes were picked in mid-April. After being crushed, they underwent a 5-day cold maceration at 10°C prior to fermentation in stainless steel tanks at temperatures controlled to 26°C over the course of 10 days with gentle, daily aerated pump overs followed by a 5-day post-fermentation maceration. The new wine was aged in French oak for 8–10 months.

Pairing Suggestion

This Cabernet Sauvignon is ideal with red meats, game meats, and aged cheeses.

