



BASIC ANALYSIS	
Alcohol:	14°
pH:	3. 36
Total Acidity (H2SO4):	3. 63 g/L
Volatile Acidity (C2H4O2):	0. 46 g/L
Residual Sugar :	4.07 g/L



DENOMINATION OF ORIGIN

Maipo Valley, Isla de Maipo. Our vineyards are planted along the banks of the Maipo River, where the terroir manifests all of its expression in one of Chile's oldest and most classic wine regions.

VINTAGE

The 2018 harvest began a little later than normal due to a cold and rainy spring followed by a temperate summer. High temperatures in March and April allowed the fruit to finish ripening and also helped compensate for the late start on the harvest, which ended in early May. The quality was very good, and despite yields that were higher than expected, the wines have good aromatic intensity and acidity as well as the proper volume, character, freshness, and rounded tannins.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation maceration. The new wine was barrel aged for 6–8 months for greater complexity and structure in the wine.

AGING

100% in French and American oak barrels for 6-8 months.

ACCOLADES

- **91 puntos** 2020 La Cav, 2017 vintage
- **90 points** 2019 Descorchados, 2017 vintage
- **90 points** 2018 Descorchados, 2016 vintage
- 90 points 2017 James Suckling, 2015 vintage

"A red with blueberry, dark chocolate and walnut aromas and flavors. Medium body, juicy fruit and a savory finish. A blend of Cabernet Sauvignon and Merlot".

TASTING NOTES

Color: Deep ruby red. **Aroma:** Intense. Recalls fruits such as dried plums and blackberries accompanied by light notes of toast, vanilla, and black pepper. **Palate:** A concentrated, well-rounded, and ripe wine with great structure and a persistent finish. **Gastronomy:** Enjoy with red and white meats, pastas, game birds, and cheeses.