



CABERNET SAUVIGNON **MERLOT**

CENTRAL VALLEY

· VARIETY 85% Cabernet Sauvignon / 15% Merlot.

· HARVEST 70% hand-picked during April.

· SOIL Alluvial and colluvial.

· AGING In stainless steel and epoxy concrete containers for 4 months.

· COLOR Bright and intense ruby red.

· NOSE Dark berries and cocoa which carry over to the palate and are rounded out with milo but sexy

tannins.

· PALATE Soft tannins, harmonic and with good aftertaste.

· PAIRING Pairs well with zesty appetizers, hearty pastas, and

arilled meats.

· RESIDUAL 4.74 G/L

SUGAR

· TOTAL 5,54 G/L

ACIDITY

· ALCOHOL 12%