

Alpaca



GREAT WINE, GREAT TIMES.

CABERNET SAUVIGNON - MERLOT

VARIETIES

Cabernet Sauvignon, Merlot.

ORIGIN

Central Valley, Chile.

WINEMAKING

In the winery, the grapes were inoculated with selected yeasts to get the alcoholic fermentation underway. This took place at temperatures no higher than 28°C and lasted for an average of 8 days with 2-3 pump-overs taking place each day. Before the fermentation ended, the wine was racked off so it could finish fermenting without the skins. Finally the wine was kept in contact with oak for 2-3 months, to ensure the wine would be intensely fruity and smooth in the mouth.

TASTING NOTES

Appearance: Intense ruby with purple hues.

Nose: Redolent with red fruit aromas, along with subtle black fruit notes like blackberries and plums. It reveals soft hints of vanilla and chocolate contributed by the oak contact.

Palate: Balanced acidity that brings out the fruity character. The wine has smooth, rounded tannins that give way a very long finish.

Serving temperature: 16°C.



PAIRING

Red meats, lamb,
game birds and
cheese.