

# ECHEVERRIA

## FOUNDER'S SELECTION

### CABERNET SAUVIGNON

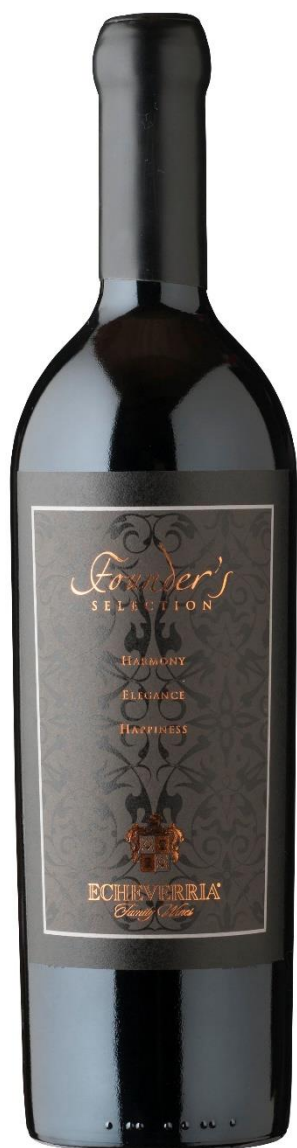
#### 2018



ECHEVERRIA®  
*Family Wines*

"This iconic Cabernet Sauvignon was created as a dedication to Roberto Echeverria Snr, the founder and original winemaker at Vina Echeverria. This wine has undergone fermentation and 2 year's aging in oak barrels, resulting in a layered, rich and complex blend. Intense aromas on the nose of dark plum and blackcurrant blend with eucalyptus and menthol. The concentrated and soft palate display black pepper and bitter chocolate and its round and supple tannins make this wine very easy drinking and satisfying."

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Maipo Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

85% Cabernet Sauvignon - 10% Syrah - 5% Petit Verdot

#### HARVEST:

Cabernet Sauvignon: April 5th, 2018.

Syrah: April 2nd, 2018.

Petit Verdot: March 30th, 2018.

100% Hand-picked in 18 Kg. boxes and carried to the winery  
Immediately after cutting. Carefully selected before processing.

#### WINEMAKING:



Vegetarian



Vegan

- Fermented in 12.000 liter stainless steel vats for 10 days at 25-28°C controlled temperature, with selected yeasts.
- Extended skin maceration for additional 10 – 15 days.
- 100% malolactic fermentation.
- Aged in 225 liter new French oak barrels for 18 months. The wine is blended and returns to barrels for 6 additional months.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	14.5	% by vol.
Total Acidity:	5.3	grams per liter (Tart.)
Residual Sugar	2.9	grams per liter
pH:	3.6	

#### SERVING T°:

Serve between 18° and 20°C.

#### CELLARING ABILITY:

At least 10 years

#### KEY DESCRIPTORS:

Elegant - Complex - Expressive - Rich - Concentrated - Persistent

CERTIFIED  
**sustainable** C.I.  
Vinos de Chile

ISO 9001- HACCP