

ECHEVERRIA VALLE DORADO CABERNET SAUVIGNON 2024



"Intense and lively, with a juicy mouthful of ripe red fruits, a smooth palate and a round tasty finish."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Central Valley



Entre Cordilleras
Areas

GRAPE VARIETY:

Cabernet Sauvignon grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 12rd, 2024.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Cold maceration for 12 hours to entrance fruit flavor.
- Fermented in stainless steel tanks for 7 days at 25-28°C controlled temperature to dryness with selected yeasts.
- 100% malolactic fermentation.
- Processed and stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	5.2	grams per liter (Tart.)
Residual Sugar:	6.6	grams per liter
pH:	3.6	

SERVING T°:

Serve between 15° and 18°C.

CELLARING ABILITY:

At least 4 years



ISO 9001-HACCP

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Juicy