



CLIMATE

Warm temperate climate with a Mediterranean rainfall pattern, characterized by significant temperature variations between day and night. Annual precipitation averages 650 mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 15 years
Training System: Trellis
Yield: 8 Toneladas / Ha
Harvest Type: Manual harvest in the second half of April.
Location: Rancagua - Pelequén.

VINIFICATION

Fermentation: Initiated by selected yeasts. Fermentation takes place at controlled temperatures between 25 - 28°C.
Extraction: Traditional pump-overs, respecting the inherent characteristics of the fruit.
Maceration: Cold pre-fermentation maceration for 5 days at 7°C.
Complete Malolactic Fermentation.

TASTING NOTE

Visual: Intense ruby color.
Nose: Intense and complex, with notes of black fruits and toasty hints contributed by aging.
Palate: Round mouthfeel with firm and ripe tannins, along with a long finish.
Pairing: Grilled red meats and strong cheeses.
Service T°: 17 - 18°C



10 MONTHS IN
FRENCH AND
AMERICAN OAK
BARRELS

RESIDUAL SUGAR	<3,5 g/L
ALCOHOL	14,0%



Mesa de cata
La CAV 2022



Descorchados
2022



James Suckling
2022



Mesa de cata
La CAV 2023



James Suckling
2023



Joaquín Hidalgo
2023



Mesa de cata
La CAV 2024