



#### 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.

#### 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 burgundy, dark and deep violet tones, abundant tears in the glass.  
Nose: Coffee and pronounced tobacco from its time in French oak, black fruits and eucalyptus, clean and straightforward.  
Mouth: Long-lasting richness, velvety and smooth firm tannins, persistent and harmonious.  
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%    |



Descorchados  
2021



Mesa de cata  
La CAV 2021



Mesa de cata  
La CAV 2022



Catador  
2022



Descorchados  
2023



James Suckling  
2023



Joaquín Hidalgo  
2023