



PUNTÍ FERRER
FINE WINES CHILE

CONFORME

CABERNET SAUVIGNON
PREMIUM D.O. VALLE DE CACHAPOAL



CLIMATE

Mild warm climate with a Mediterranean rainfall pattern, characterized by significant temperature variations between day and night. Annual precipitation averages 600mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 30 years

Training System: Trellis

Yield: 6 Tons/Ha

Harvest Type: Manual harvest with a second selection of grapes. Second half of April.

Location: Pelequén.

VINIFICATION

Fermentation: Initiated by selected yeast.

Fermentation takes place at controlled temperatures between 25 - 28°C.

Extraction: Traditional pumpovers, respecting the unique characteristics of the fruit.

Maceration: Post-fermentation maceration for 4 to 5 days. Complete Malolactic Fermentation.

TASTING NOTES

Visual: Very intense and opaque color.

Nose: Intense aroma of black fruits, ripe strawberries, jam, plum, and coffee.

Palate: Broad, creamy mouthfeel, structured and long finish.

Pairing: Red meats, lamb, and strong cheeses.

Service T°: 17 - 18°C



14 MONTHS IN
FRENCH AND
AMERICAN OAK
BARRELS

RESIDUAL
SUGAR <3,5 g/L

ALCOHOL 14,5%



Mesa de cata
La CAV 2021



Mesa de cata
La CAV 2022



Descorchados
2023



Sakura JWVA
2023



Mesa de cata
La CAV 2023



James Suckling
2023



Mesa de cata
La CAV 2024