

Chacai

CABERNET SAUVIGNON

D.O MAIPO VALLEY-ANDES, CHILE
2016

80% Cabernet Sauvignon
20% Cabernet Franc

Chacai is a blend of mountain grown Cabernet and Cabernet Franc hailing from our San Juan de Pirque vineyard at almost 1,000 meters above sea level. The vineyard is privileged to combine the round stoned soils of the alluvial river bed of the Maipo River with a partial intrusion of cracked colluvial stones from the Andean gullies above. The vineyard's yield is about 1.8 kilos per plant or approximately 6,200 kg/ha.

The cool night-time temperatures of San Juan combined with the late rising sun of the Andean foothills allow the plant's growth cycle to start later in the day and add to the freshness of this mountain fruit. Phenolic maturity comes greater complexity after extended hang-time on the vine.

Winemaking note

Once the Chacai Cabernet grapes are harvested by hand in 12 kg boxes, they are destemmed, crushed, and macerated in stainless steel tanks in small lots of 3,500 liters. Maceration lasts 12 to 14 days strictly depending upon daily tasting. Maximum temperature during fermentation is about 26°C.

After 2 to 5 days of post fermentation maceration, 30% of the wine is aged in new French oak barrels of 225 and 500 liters.

Tasting Note

Deep ruby colour with tinges of violet. On the nose there are elegant notes of cassis, dark fruits, tobacco, a hint of smokiness and a floral note.

In the mouth the wine has notable structure, big shoulders with heaps of concentration.

Pairing

"Grilled rib-eye steaks with roasted garlic butter" (Williams-Sonoma Wine, Connoisseur collection, Oct-2014)

Technical information

- **Harvest date:** First week of April
- **Harvest method:** Manually
- **Production:** 3.332 bottles
- **Alcohol degree:** 13,2% Vol.
- **Residual sugars:** 1,38g/l
- **pH:** 3,79
- **Total acidity:** 3,32 g/l
- **Field:** San Juan de Pirque
- **Altitude:**
- **Soil:**
- **Medals:**

