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CABERNET SAUVIGNON 2022

Variety: 85% Cabernet Sauvignon.
Valley: Central Valley.
Winemaker: César Catalán H.

WINEMAKER'S COMMENT

Intense ruby red, with a clean and bright appearance. On the nose, intense notes of coffee and chocolate stand out, coming from its aging in French oak, accompanied by elegant notes of ripe red fruit. On the palate it feels velvety, with good volume and a delicate balance between its sweetness and acidity. Long and persistent finish.

CLIMATE & SOIL

Chile's Mediterranean climate features warm, dry summers and cold, rainy winters. The proximity of the Andes Mountains plays an important role, and as the mountains rise in altitude, the temperatures drop. The interaction between the effects of the Andes and those of the Pacific Ocean during the growing season creates a broad daily temperature differential that helps the grapes develop fresh flavors and tremendous typicity. The Pacific Ocean is also important to vineyard development. Chile's coasts have two great characteristics, their westward orientation and the cold Humboldt Current, which work together to create continental winds that have a cooling effect in the country's central zone and result in wines with higher acidity and elegant aromas.

The healthy, well-drained soils have a variety of origins (alluvial, colluvial, fluvial, etc.) and textures (marl, clay, sand, silt). Despite the relatively dry weather conditions, abundant water for irrigation flows from the eternal ice of the Andes Mountains.

VINEYARD

We use a combination of grapes from different vineyards, some of which are trellised to the traditional low vertical shoot position and others to modern systems such as Lira and Scott Henry. Regardless of the trellising system, different fruit load, and the amount of sun received, the objective is always to intensify the concentration in the fruit, maintain good acidity and respect the varietal character.

VINIFICATION

The grapes are harvested in accordance with strict monitoring for ripeness and tasting the berries prior to harvest. Once picked, the grapes are transported to the cellar, destemmed, very gently crushed, and deposited directly to the fermentation tank. During fermentation, the must is monitored daily to keep temperatures at 25°–28°C, ensure the extraction is gentle, and generate maximum volume on the palate. Once alcoholic fermentation is complete, malolactic fermentation occurs spontaneously to enhance the development of aromas and complexity on the palate. The final blend is aged in French and American oak for several months, then the wine is bottled.

AGEING

The final blend of the wine is aged in French oak (*Quercus* sp.) for a period of three months. The maturation of the oak is from 18 to 24 months in order to achieve optimal organoleptic quality and its toasting process is at 210°C for at least 90 minutes, which enhances the aromatic intensity. The oak gives toasted and coffee notes to the wine, at the same time as it provides persistence in the mouth, roundness and sweetness.

TECHNICAL DETAILS

Alcohol: 12,8 %v/v
pH: 3,72
Total Acidity: 5,48 g/l.
Residual Sugar: 8 g/l.

FOOD PAIRING

Pair this wine with grilled meats and mature cheeses. In addition, it is ideal to accompany chocolate desserts. Ideal to serve between 16 and 18°C.