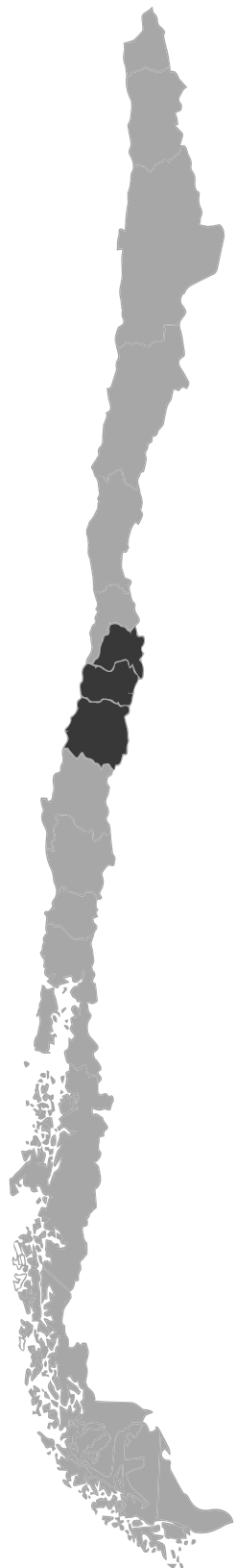


VDA



VIÑA DE AGUIRRE

Bodegas y Viñedos de Aguirre.



www.deaguirre.cl

VARIETAL

VARIETY:

Cabernet Sauvignon SemiSweet

APPELLATION:

Central Valley

WINEMAKER:

Claudio Gonçalves Rey

BOTTLING:

Estate bottled

ALCOHOL:

12,5°

VINTAGE:

2022

Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition

Vinification

The grapes were harvested in mid-april. The must is fermented in stainless steel tanks, with selected yeasts at temperatures ranging from 24° to 28°C for a period of ten to fifteen days and the fermentation stops when it reaches the desired sweetness. Before bottling, the wines are carefully stabilized and filtered to keep all the fruit.

Notes From Our Winemaker

Our Cabernet Sauvignon has rich Cherry Red color and ripe Cherry aromas with hints of dry prunes. Its taste is medium bodied, with dry black prune and ripe black cherry. Great as appetizer and to go with grilled red meats and soft cheeses. Serve between 16-18°C.

Recommended Serving Temperature

Serve between 16°C - 18°C.

12,5%

ALCOHOL

3,45

PH

3,2 g/L

TOTAL
ACIDITY

35 g/L

RESIDUAL
SUGAR