



Arboleda

CABERNET SAUVIGNON 2016



ORIGIN

Appellation: Valle de Aconcagua

Vineyard: Las Vertientes

Locality: Hijuelas

Climate: Mediterranean, blessed by the cool breezes that blow in from the cold Pacific Ocean, makes this vineyard the coldest area where red Bordeaux grape varieties can still ripen thoroughly.

Soil: The vineyard is planted on alluvial deposits with a high percentage of stones and gravel beneath a layer of loam.

COMPOSITION

91% Cabernet Sauvignon

5% Cabernet Franc

4% Syrah

VINTAGE NOTES

The 2015 – 2016 growing season was marked by the absence of rainfall and by temperatures that were higher than the historic average. As a result, this produced a healthy canopy and an earlier start of the phenological stages in the vineyard. The optimum ripeness was reached 10 days earlier than the previous year and in a shorter period of time. This harvest started exceptionally early, looking to maintain the fresh and spicy character of our distinctive Cabernet Sauvignon.

WINEMAKER'S COMMENTS

This bright, deep ruby-red Cabernet Sauvignon is very appealing on the nose with a complex character of black fruits. Pleasing aromas of black cherry, raspberry, tea leaf, tobacco, clove, chocolate and a soft smoky touch appear as it opens. This is a wine with great balance and structure, and its firm, fine-grained tannins contribute to its elegant texture, complemented by a full mid-palate and delightful juiciness.

SERVING RECOMMENDATION

Best served at 17°C.

ANALYSIS

Alcohol: 13,5%

pH: 3.51

Total acidity: 6.04 g/L (in tartaric acid)

Residual sugar: 2.18 g/L

VINIFICATION

The grapes were fermented in stainless steel tanks for 18 to 25 days at temperatures that fluctuated between 24° and 28° C.

AGEING

Barrel Ageing: Aged for 12 months in French oak barrels, 25% of which were new.

Ageing Potential: 4 to 8 years, depending on the cellaring conditions.