



Arboleda

CABERNET SAUVIGNON 2018



ORIGIN

Appellation: Valle de Aconcagua

Vineyard: Las Vertientes

Location: 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

100% Cabernet Sauvignon

VINTAGE NOTES

The season began with considerable water reserves (49% above average records) due to the rainfall from May to October. Spring unfolded with normal temperatures, allowing a very balanced bud break. Flowering reached its peak as normally on November. December concluded with a heat summation 8% higher than average, nevertheless January the heat summation was 4,1 lower than historic with a significant number of cloudy days. February and March scored average temperatures, while April was slightly warmer, wrapping the season with a heat summation that was only 1% higher than average. All these idyllic climatic conditions allowed the season conclude with moderate temperatures, conferring a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes, with a significant number of cloudy days. February and March scored average temperatures, while April was slightly warmer, wrapping the season with a heat summation that was only 1% higher than average. All these idyllic climatic conditions allowed the season conclude with moderate temperatures, conferring a very balanced ripening and harvesting, as well as ideal sanitary conditions, while enabling complex flavors in the grapes.

WINEMAKER'S COMMENTS

This bright, ruby-red Cabernet Sauvignon is very appealing on the nose with a complex character of fresh black and red fruits, with notes of mint and licorice, framed by clove, nuts and pastries. Pleasing aromas of cherry and plum appears as it opens. This is a wine with great balance and medium-high structure, fine-grained tannins contribute to its elegant texture, freshness and great persistence.

SERVING RECOMMENDATION

Best served at 17°C.

ANALYSIS

Alcohol: 13.5%

pH: 3.53

Total acidity: 6.06 g/L (in tartaric acid)

Residual sugar: 2.06 g/L

VINIFICATION

The grapes were fermented in stainless steel tanks for 8 to 28 days at temperatures that fluctuated between 25° and 31° C.

AGEING

Aged for 14 months in French oak barrels, 30% of which were new.

AGEING POTENCIAL

6 to 12 years, depending on the cellaring conditions.