



Arboleda

CABERNET SAUVIGNON 2014



ORIGIN

Appellation: Valle de Aconcagua

Vineyard: Las Vertientes

Soil: Varies from clay piedmont to terraces with high stone content.

Climate: Mediterranean with a prolonged dry season and winter rainfall.

COMPOSITION

85% Cabernet Sauvignon

10% Cabernet Franc

5% Syrah

ANALYSIS

Alcohol: 14%

pH: 3.48

Total Acidity: 5.95 g/L Tartaric Acid

Residual Sugar: 2.35 g/L

VINTAGE NOTES

In Las Vertientes, the 2014 vintage presented the place's classic climatic conditions. The heat summation from October to April was similar to the historic average, with no rainfall.

The good climate during spring led to a healthy and balanced canopy, which allowed the grapes to be well protected during the short heat wave that hit in January and to have a good development until maturity. The Cabernet Sauvignon batches reached ripeness during the last days of March – first days of April, and they offer a fresh fruit character, firm tannins and balance.

WINEMAKER'S COMMENTS

This wine, of deep ruby-red colour, stands out for its intense aromas of cassis, tobacco, cherries and soft balsamic notes, while showing flavours of fresh sour cherries, plums and spices on the palate. With medium to big body, it has great balance and structure. Its firm and fine-grained tannins offer an elegant texture that fills the mid palate with a delightful juiciness that comes from its fresh acidity.

VINIFICATION

The fruit was fermented in stainless steel tanks from 18 to 25 days at temperatures that fluctuated between 24°-28°C.

AGEING

Barrel Ageing: Aged for 12 months in French barrels, of which 20% were new.

Ageing Potential: 6 to 10 years, depending on the cellaring conditions.