



Arboleda

CABERNET SAUVIGNON 2015



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

90% Cabernet Sauvignon

5% Cabernet Franc

5% Syrah

VINTAGE NOTES

The 2014–2015 growing season was marked by lower-than-average rainfall and a heat summation that was 5% higher than our records. The phenological stages began early this year, and the vines developed a healthy canopy. Optimal ripeness was reached 10 days earlier than in the previous year and in a shorter period of time. Given this, the 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 and spices. Pleasing aromas of blackcurrant, tobacco, cherries and cedar, as well as soft balsamic touches 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: 14%

pH: 3.4

Total acidity: 5.76 g/L (in tartaric acid)

Residual sugar: 2.8 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, 20% of which were new.

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