



Arboleda

## CABERNET SAUVIGNON 2019

### ORIGIN

**Appellation:** Aconcagua Valley

**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.

### ANALYSIS:

**Alcohol:** 13%

**pH:** 3.53

**Total Acidity:**

6.12 g/L (in tartaric acid)

**Residual Sugar:** 2.23 g/L

### VINIFICATION

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

### AGEING

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

### AGEING POTENTIAL

6 to 12 years, depending on the cellaring conditions



### VINTAGE NOTES

The 2019 season was dry and warm. Nonetheless, the absence of rains ensured the splendid conditions of our grapes. The harvest goes earlier as this was a dry season. Our vineyards' quality was demonstrated once again given the climatic fluctuations, droughts and high temperatures, delivering grapes of excellent sanitary conditions and superb concentration, in benefit of preserving the aromas and acidity of the wines.

### WINEMAKER'S COMMENTS

Arboleda Cabernet Sauvignon 2019 has a beautiful and bright ruby red colour. The nose displays aromas of red fruits such as strawberries and cherries, framed by mint and liquorice, accompanied by tones of cloves, nuts and pastries. The palate is dominated by red fruits that recall cherries and plums and attractive pastries, bread, and vanilla notes. This wine has a medium-high structure with fine-grained tannins that contribute to its elegant texture, depth, freshness and great persistence.

### SERVING RECOMMENDATION

Best served at 17° Celsius.