

VIÑA CASABLANCA®

THE WINERY OF THE VALLEY



Céfiro COOL RESERVE

CABERNET SAUVIGNON 2017
VALLE DEL MAIPO

*Every day we are looking for a moment to break our routine,
do something different
and connect ourselves with what we enjoy the most.*

*Céfiro is the wind that clears your mind,
the thrust that moves you forward,
because it brings the cool breeze from the ocean,
the same that clears the skies of the Casablanca valley everyday.*

VALLEY AND VINEYARDS

The Maipo Valley consists of three distinct sectors: Alto Maipo (foothills), Maipo central and Maipo costero (coastal). This *Cabernet Sauvignon* comes from Alto Maipo, on the foothills of the Andes. Our vineyards stretch along the northern bank of the river, in an area called Mariscal. Here, deep alluvial and sandy soils mix with the cool breezes that blow down from the Andes at night to produce elegant and concentrated wines.

WINEMAKING PROCESS

- ✓ Grapes are handpicked.
- ✓ The fruit is selected in the vineyard to prevent oxidation. Only the best clusters are sent to the winery.
- ✓ 15 days of maceration in total.
- ✓ Traditional fermentation with select and native yeasts in stainless steel tanks at 22-28°C (72-82°F).
- ✓ Spontaneous malolactic fermentation.
- ✓ 20 to 30% of the wine spend 6 to 8 months in contact with French oak.

TASTING NOTES

Intense ruby red. Notes of red fruit and hints of blackcurrant and cocoa. Good acidity and balanced mouthfeel. Pleasant finish.

FOOD PAIRING

Perfect pair with pasta, pizza, ribs, croquettes, vegetable stews, and beef-based dishes. Serve at 18°C (64°F).



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