

VIÑA CASABLANCA®



THE WINERY OF THE VALLEY



Céfiro COOL RESERVE CARMENÈRE 2017 VALLE DE RAPEL

*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

Known for its great variety of climates and soil types, the Rapel Valley stretches from east to west with the Cachapoal river as its geographical reference. The wines from these appellations are made with grapes sourced from two areas: Los Lingues, close to the Andes, and Pichidegua, near the Coastal Mountain Range. Los Lingues is under the influence of the cool winds that blow down from the Andes, which adds to the structure, typicity, concentration and fruity character of wines. Pichidegua, in turn, is under the climatic influence of the Cachapoal River, which produces temperature differentials between day and night and grants elegance and complexity to 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

Deep ruby red. Black fruit aromas, like blackberry and blueberry, with spicy notes. Smooth attack and gentle tannins that lead to a velvety finish. Good and balanced acidity.

FOOD PAIRING

Perfect match for beef, pork, pizza, roasted vegetables, ripened cheeses, and lasagna.. Serve at 18°C (64°F).



www.casablancawinery.com