

VIÑA CASABLANCA®



THE WINERY OF THE VALLEY



Céfiro COOL RESERVE
MERLOT 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 region stretches to the east of Santiago as far as the Andes and to the west, towards the seaside, shaping three distinct sectors in the Maipo Valley: Alto Maipo (foothills), Maipo central and Maipo costero (coastal). These wines originate in the central sector, one of the oldest, most productive and varied in the country. Our vineyards are located in Buin, on the south bank of the Maipo river. Red cultivars benefit from the rocky alluvial soil and temperate climate in this area to grow healthy and strong, brimming with typicity and concentration.

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

Purple red robe. Black cherry aromas with some spicy notes and a slight smoke note. Gentle tannins, round mouthfeel, and rich finish.

FOOD PAIRING

Ideal choice for burgers, tacos, pasta, Brie cheese, cold cuts, and dried fruit. Serve at 18°C (64°F).



www.casablancawinery.com