

OCHAGAVIA

ESTABLISHED 1851

Raíces Nobles

CABERNET SAUVIGNON 2013

"A wine for history and tradition enthusiasts who appreciate origin. Made from old vineyards in Alto Maipo, this Cabernet Sauvignon is a tribute to its roots."

PHILOSOPHY

Raíces Nobles is Viña Ochagavía's icon wine. An elegant and complex Cabernet Sauvignon from the heart of the Maipo valley that expresses the winery's philosophy and honors Chile's winemaking heritage.

TERROIR

The grapes used to produce this icon wine are sourced from vineyards planted on the north shore of Maipo river, in the last remaining agricultural lands of the Mariscal area. Deep alluvial and sandy soils mix with the cool breezes that blow down from the Andes at night to produce elegant and concentrated wines with silky tannins.

VINIFICATION

- Hand-picked grapes.
- Yield of 6 tons per hectare double sorting table (clusters and berries).
- 5 days of cold fermentation, up to 40 days of total maceration.
- Traditional fermentation, selected yeasts.
- Use of French oak barrels.
- 15 months of barrel aging followed by 6 months of cellaring before release.

TASTING NOTES

Bright and shimmering cherry red color. Delightful nose of red fruits and gooseberries with hints of blackcurrant. Elegant attack with well-structured mouthfeel and silky tannins that allow for great aging potential.

TECHNICAL DATA

Grape Varietal: 100% Cabernet Sauvignon

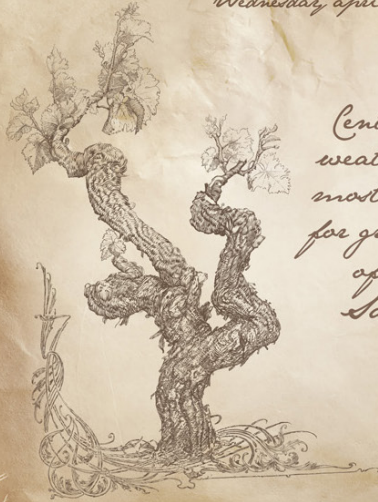
Alcohol Content: 13.8% vol.

Total Acidity: 4.88g/l

Residual Sugar: 2.5+/-0.5 g/l



Wednesday, April 23th, 1850.



*Central Chile,
weather and soil
most appropriate
for growing vines
of Cabernet
Sauvignon.*

Silvestre Ochagavía

WHERE EVERYTHING BEGAN.

In 1851, Silvestre Ochagavía brought to Chile the first vines from Bordeaux, founding the first Chilean winery. Raíces Nobles it is a tribute to the history and an homage to its founder.