

VISTAÑA

Vistaña wines are a compliment to two of the main features of the Chilean landscape: clear skies and impressive heights. Celebrating the Andes Range 'Vistaña' are wines that seek fruit expression and freshness.

CABERNET SAUVIGNON

Valley and Vineyard

The grapes for this particular wine were harvested from selected vineyards in Chile's Central Valley. This valley is particularly characterized for having clearly defined seasons with cool, rainy winters and warm summers with high daytime temperatures moderated by cool nights. The grapes are able to ripen fully thanks to the excellent exposure to the sun, dry summers and a lack of rain at the time of harvest.

Winemaking

The must is fermented in stainless steel tanks with selected yeasts at 28°C–30°C (82°–86°F) for 5 days, followed by an extended 10-day post-fermentation skin contact at 25°C (77°F). Malolactic fermentation occurred spontaneously at 20°C (68°F), and 40% of the wine was aged in French and American oak barrels for just 4 months to avoid masking the wine's characteristic fruit aromas.

Tasting Note

This cherry-ruby red Cabernet Sauvignon offers intense aromas of red fruit such as raspberries and cherries, showing its expressive varietal character combined with delicate notes of cinnamon and cocoa. On the palate this is a harmonious, well-rounded and opportune wine with soft tannins.

Food Pairing

Pastas, red meats, pork, game birds and cheese.
Serve at 18°C (64°F).

Ageing Potential

Enjoy it now.

