

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 MERLOT

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 Cabernet Sauvignon Merlot has a deep red color with aromas that recall blackberries and cherries, accompanied of violet notes. In the palate has round tannins and a pleasant finish.

Food Pairing

Beef and lamb.

Serve at a temperature of 18°C / 64°F.

Ageing Potential

Enjoy it now.

