

VISTAMAR BLOCK

2022

CABERNET SAUVIGNON

D.O. CACHAPOAL VALLEY

TERROIR (Climate/Vineyards)

The grapes for this wine come from the highest sector of our La Moralina estate, specifically from block 12, located in the piedmont of the Andes in the Cachapoal Valley. The temperate Mediterranean climate features cold winters and warm summers, providing a wide thermal amplitude between day and night. The property benefits from mountain breezes that refresh the vines in summer. The soils are of alluvial and colluvial origin, well-drained, with loamy and clay-loamy textures, featuring abundant rounded and angular stones, depending on their location relative to the Cordillera and the nearby Rigolemu creek.

VINIFICATION

The grapes were picked by hand in 10 kg boxes and underwent a meticulous sorting process at the winery, after which they started a cold pre-fermentative maceration of three days in stainless steel tanks and 3,000 kg French oak vats. In this vintage, we used selected yeasts to achieve a controlled fermentation at 23-25° C. The resulting wine experienced a post-fermentative maceration for eight days.

AGEING

The wine was kept and finished the malolactic fermentation before starting its 16 months of aging.

TASTING NOTES

Colour: Bright ruby-red.

Aroma: Shows intense aromas of fresh red fruits like cherries and plums, combined with a subtle touch of perfectly integrated oak.

Flavor: Well-concentrated and with a nice acidity, it feels firm, with balanced tannins and a long ending.

Food Pairing: Fatty meat cuts, ripe cheeses and all sorts of charcuterie.

Serving Temperature: 16°-18°C

ANALYSIS

Alcohol: 14.0 %

pH: 3.30

Total Acidity: 3.70 g/L

Residual Sugar: 3.50 g/L

