



CABERNET SAUVIGNON

CHATEAU PERBAL GOLDEN SELECTION

TASTING NOTES

This Cabernet Sauvignon is very expressive and complex. This wine is elegant with slight notes of menthol, cassis, dark chocolate, and coffee. It is very concentrated in the palate, showing round and smooth tannins.

WINEMAKER

Magdalena Ganderats
David González
Felipe Riveros

HARVEST

100% Manual Harvest

VINIFICATION

The alcoholic fermentation process occurs in small stainless steel tanks to ferment small plots of the vineyard separately. The temperature goes from 78° to 82° F (26° – 28°C).
Once the fermentation is over, a maceration occurs for about 15 to 20 days to finish with the malolactic fermentation in barrels.

CHEMICAL ANALYSIS

Alcohol	14 Vol.%
Total Acidity (H2 SO4)	3.33 g/l
Residual Sugar	3.5 g/l

TECHNICAL DETAILS

Appellation
MAIPO
(Central Valley)

Year
2017

Yield
5,500 kg/ha

Varietal
100% Cabernet Sauvignon

Aging
100% of the wine is aged in French oak barrels for 12 to 14 months and an additional 10 months in bottle.

SUGGESTIONS

Aging suggestions
1. Keep it fresh (no higher than 59°F /15°C)
2. Stay away from light.

Ideal serving temperature
63°-66°F (17°-19°C)

Decanting time we recommend
Half an hour.

Food Pairing Notes

The depth and structure of this wine call for a robust dish to be paired, like lamb, bushmeat, steaks, and fondue.