



Adobe Cabernet Sauvignon

The Central Valley viticultural zone extends from the Maipo Valley in the north to the Maule Valley in the south. The entire zone has good drainage, high fertility, and tremendous agricultural aptitude, especially for red grape varieties such as Cabernet Sauvignon, Carmenère, and others. The Mediterranean climate has warm summers with broad daily oscillations between daytime and night time temperatures, and cold, rainy winters that allow for good vine development. The soils are of alluvial origin with moderate depth, and good for agriculture. The grapes were hand picked in mid-April and submitted to a week-long pre-fermentation cold soak at 8°C (46°F) to extract fresh fruit characteristics. Alcoholic fermentation took place at 25°–28°C with daily pumpovers. The new wine remained on its skins for a period, after which the free run wine was separated from its skins and allowed to undergo malolactic fermentation naturally. Part of this wine was aged in oak barrels for 6 months and later reblended to achieve a more complex character.

Attractive aromas of black currant and crunchy red fruit accompanied by spicy notes. The palate is concentrated and very smooth with great crunchy red fruit character. The tannins are ripe and provide welcome grip and combined delicious acidity, leads to a balanced finish. This wine is ideal with well-seasoned, strong-flavoured dishes, such as pasta with Bolognese sauce, stuffed cannelloni, grilled beef, pork, or poultry. It also goes very nicely with ripe cheeses, salami, ham, and pastrami.

Producer: Adobe

Winemaker: Emilio Contreras

Country of Origin: Chile

Region of Origin: DO Valle Central

Grapes: 100% Cabernet Sauvignon

ABV: 13.5%

Closure Type: screwcap

