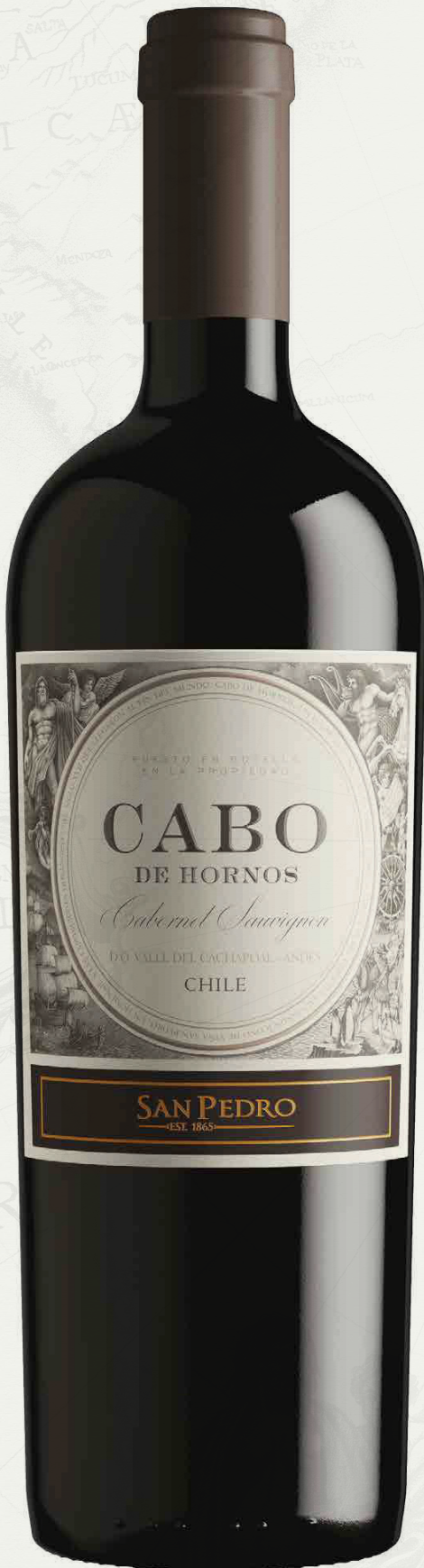


# CABO DE HORNOS

*Cabernet Sauvignon*

D.O. CACHAPOAL ANDES VALLEY

2021



## CLIMATE

The 2021 harvest was characterized as a great year with wines of exceptional quality. This period saw an increase in precipitation compared to the previous season, a favorable accumulation of degree days, and a phenological development that occurred appropriately and on normal dates, with the only exception being the veraison phase, which experienced a one-week delay. At the end of January, an unusual precipitation event was recorded, reaching 45 mm, but thanks to the good soil permeability and precise vineyard management, no major issues arose. This phenomenon, coupled with low temperatures, contributed to a more gradual ripening process, achieving a perfect accumulation of polyphenols and preserving the characteristic fruity freshness of the Cabernet Sauvignon from Cachapoal-Andes.

## SOILS

In the fluvial and mixed (fluvial-colluvial) piedmont soils, we find gravel and angular rocks of various sizes with a higher presence of sand and some silt and clay. These soil profiles provide the wine with rounded tannins, good structure, and an elegant body, with a significant contribution of fruity aromas and mineral notes.

## WINEMAKING PROCESS

The grapes were hand-harvested into 10-kg bins. At the winery, a selection of clusters and berries was followed by a 3-5 day cold maceration (8°C) to extract colour and aromas. Then the alcoholic fermentation took place in vats of different types and sizes at a controlled temperature of up to 26°C. For 10 days, brief pump-overs were implemented in order to extract tannins and anthocyanins. The wine underwent a post-fermentative maceration for 10 days to refine and enhance the balance of the mouth. The wine was aged for 22 months. For the first 16 months, the wine was aged in 225- and 300-litre French oak barrels (50% new and 40% second-use or older), 35% in various-sized foudres, and 5% in a cement egg.

Then the components were blended and the wine spent the final 6 months ageing in 225- and 300-litre barrels. The levels of toast and barrel sizes were adapted to the Cabernet Sauvignon from each different terroir.

## TASTING NOTES

**Appearance:** deep ruby of medium to high intensity.

**Nose:** elegant aromas of ripe red and black fruit, like blackberries, blueberries and blackcurrants predominate, complemented by hints of tobacco and cedar contributed by the oak-ageing.

**Palate:** this is a well-rounded, fresh wine that achieves a good balance between tannins and acidity and has a long and persistent finish.

**Serving temperature:** 18 °C.

**Bottling Date:** February 27th and 28th, 2023

**Aging Potential:** 20 years

Alcohol: 14.5%.

pH: 3.61

Total Acidity (Tartaric Acid): 5.16 g/L

Residual Sugar: 3.25 g/L