

*A robust, ruby red
Cabernet with dark fruit
and a hint of vanilla.
A well made Cabernet
with great structure; an
excellent value.*



NATURA CABERNET SAUVIGNON

Quite simply, Natura is all about purity. Like our consumers, we embrace life and are lovers of all things outdoors. Inspired by nature, we are mindful about what we put into the earth and how we care for our vineyards. The grapes we get back are the cleanest, purest expression of what Chilean terroir can offer. Crafted from 100% organically grown grapes, gluten-free and vegan-friendly.

SOIL

Alluvial in origin and of medium depth. Good drainage and high fertility.

PRODUCTION TECHNIQUE

The organically grown grapes are hand-picked in mid-April. After the crush, the must is transferred to temperature controlled stainless steel fermentation tanks for a cold soak before undergoing alcoholic fermentation with gentle low-volume. The wine then undergoes malolactic fermentation. 20% of this wine is aged in oak barrels for 6 months.

BOUQUET

Aromas of ripe, red and black berries with a touch of chocolate.

TASTE

Fresh and juicy palate has good structure and sweet, smooth tannins, persistent finish.

ORIGIN

Central Valley, Chile

VARIETIES

100% Cabernet Sauvignon

ANALYSIS

Alcohol	13.7% Vol
Total Acidity	3.48 g/l

SIZE(S)

750ml	0 82734 62004 4
375ml	0 82734 62006 8

PACK(S)

750ml	6pk
375ml	12pk

