



NATURA
Cabernet Sauvignon
Emiliana
Chile

Area of Production:

Central Valley, Chile.

Grape Varieties:

100% Cabernet Sauvignon.

100% organically grown grapes.

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.

Characteristics:

Color: Bright lively ruby color.

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.

Alcohol Content: 13.7%.

Total Acidity: 3.48 g/l.