

QUINTA LAS CABRAS



Finely selected grapes from our fields, with the main objective of rescuing grapes that have sufficient quality for subsequent vinification. Once in the winery, the vinification takes place, which lasts approximately 30 days with daily controls on the evolution of the wine to control its quality and characteristics.

It is aged for 12 months in French oak barrels where 30% of them are first use and 70% second use.

Winemakers Release

RED BLEND 2017

Carmenère 55%	Malbec 7%
Syrah 25%	Petit Verdot 5%
Cabernet Sauvignon 8%	

Vineyard Origin

DO Cachapoal Valley



Nose

A wine with intense and perfumed aromas of wild fruit, cassis, tobacco leaves, cedar and graphite.



Palate

Its palate is enveloping, deep and with a delicious texture, a long wine that shows a great sense of place.



Food Matches

Ideal to accompany Duck breast, potato gratin or lamb ribs. Serve at 18 degrees and decant, drink between now and 2027

ALC/VOL: 14,2% ACIDITY: 5,83 (in acid tartaric) PH: 3,42

MR: 2,15

