



WINE OF CHILE

# QUINTA LAS CABRAS

It is a tribute to the way of life that the first families used to have in Las Cabras, a place near the Valle de Peumo DO Valle de Cachapoal. The "Quintas", were family mansions where countless stories were written, different generations lived, passionate about the land and that is where they started making wine in the area. Quinta las Cabras wine is an invitation to rediscover our roots and the essence of origin.

R E S E R V A  
C H A R D O N N A Y  
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Vineyard Region

DO Cachapoal Valley

93% Cabernet Sauvignon, 7% Cabernet Franc



### Maturation

These specially selected grapes are machine harvested at night, while still cold, to preserve fresh fruit flavors. The must is macerated at 10°C for 5-12 hours to enhance varietal aromas. The alcoholic fermentation is carefully controlled temperature to 14°C, to achieve clean, fresh and fruity flavors and enhance the aromas associated with the variety. 35% of the blend was and kept in French oak staves for 6 months.



### Nose

Fresh and fruity. Notes of pineapple, pears with a touch of vanilla.



### Palate

Refreshing and dry, with yellows fruits, deep length and oaky balance. Long finish.



### Food Matches

Accompanies fine salmon sushi rolls and octopus, crab based dishes, lobster and scallop. Ideal pairs with green salads, and roasted tomatoes. Best served chilled between 10-12°C.

ALC/VOL: 13,1% RESIDUAL SUGAR: 2,5 G/L  
ACIDITY: 5,4 g/l(tartaric acid) PH: 3,45



[www.quintalascabras.cl](http://www.quintalascabras.cl)