



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 A R M E N E R E 2 0 1 9

Vineyard Region

DO Cachapoal Valley

100% Carmenere



### Maturation

The grapes are machine harvested, de-stemmed and crushed. Then the must is pumped into a fermentation tank and inoculated with selected yeasts. During fermentation, open pump-overs are made, keeping controlled temperature at 28°C for about 15 days. Pressing takes place when the necessary amount of color, flavor and tannin is extracted. The pressed wine is kept separate. Malolactic fermentation usually occurs naturally. The wine is aged for 6 months in French oak.



### Nose

Full of ripe plum, cassis, red berries and spices.



### Palate

Fruity with soft acidity and good weight



### Food Matches

Red meat dishes, poultry with rich brown sauces, pork loin, duck, pasta and cheeses.

ALC/VOL: 14% ACIDEZ: 5,26 g/l (tartaric acid) PH: 3,51

