

QUINTA LAS CABRAS



The grapes are harvested, destemmed and crushed by machine. The wort is pumped into the fermentation tank, tartaric acid and a small amount of sulfur dioxide are added, followed by rehydrated active dry yeast. During fermentation, open pump-overs are carried out. Keeping the temperature controlled at 26-29 ° C for 7 days. After fermentation, the wine is macerated for 15 days. The pressing is done when the necessary amount of color, flavor and tannin is extracted. The wine press is kept separate. Malolactic fermentation usually occurs naturally.

WINEMAKERS SECRET CUVÉE 2013

60% Merlot - 20% Malbec - 20% Cabernet Sauvignon

Vineyard Origin

DO Cachapoal Valley



Nose

A wine that speaks of complexity from its aromas, minerality and sense of place, it is more based on the soil than on the fruit.



Palate

It has great personality and storage potential.



Food Matches

Ideal for charcuterie, mature cheeses or risotto with porcini mushrooms. serve between 16 and 18 degrees and decant. Drink from now until 2030

ALC/VOL: 13,5% ACIDITY: 5,46 (in acid tartaric) PH: 3,5

