

## THE APPLICANT

# THE APPLICANT CENTRAL VALLE CABERNET SAUVIGNON

CENTRAL VALLE • CHILE • SOUTH AMERICA

## TECHNICAL DETAILS

### The Estate

Central Valley is characterized by the alluvial soils, gravel, and sand. The area receives Mediterranean climate with moderate rainfall.

### Wine Making

The vinification process of this wine is a mechanical harvest on the first week of April every year. Their wine is produced with controlled temperatures for 7 days. Malolactic fermentation happens within the stainless steel tanks.

### Food Suggestions

Pairs well with beef, venison, lamb, deer, and poultry, smooth cheeses, and pasta.

## TASTING NOTES

This balanced wine pours a deep burgundy color with visible fatness and soft tannins. To the nose, black currants and wood aromas are detected. To the palate, dark berries and hints of tobacco taste create a dry wine with great minerality.

**100% Cabernet Sauvignon grape blend.**

**This wine contains allergens, sulfites.**

SCAN >>

More About  
This Wine



## ATTRIBUTES

- Available Size: 750mL (12 pc) & 20L (1 pc)
- ABV%: 13
- Class: Red

[WWW.FLWINESCHILE.CL/NUESTRAS-MARCAS/](http://WWW.FLWINESCHILE.CL/NUESTRAS-MARCAS/)

## VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

