

SINGLE VINEYARD

Terra Pura

2020

CABERNET SAUVIGNON

COLCHAGUA VALLEY, CHILE

Bottle size:	750 ml
Alcohol:	14%
Total Acidity:	5.3 g/l
Residual Sugar:	4 g/l
pH:	3.7

VINIFICATION

The grapes for this Single Vineyard wine come from an old vineyard in the Colchagua Valley, which is characterized by its hot and sunny climate. The vineyard grows on old colluvial and sedimentary soils, and these conditions encourage very good ripening, fruit concentration, tannin structure. Yields are maintained to no more than 9,000 kg/hectare. The grapes were picked in mid-April. After being crushed, they underwent a 5-day cold maceration at 10°C prior to fermentation in stainless steel tanks at temperatures controlled to 26°C over the course of 10 days with gentle, daily aerated pump overs followed by a 5-day post-fermentation maceration. The new wine was aged in French oak for 8–10 months.

TASTING NOTES

Deep ruby red in color with intense aromas of red fruits, blackcurrants, black pepper, and vanilla. The palate presents tremendous structure, round tannins, and a persistent finish.

PAIRING SUGGESTION

This Cabernet Sauvignon is ideal with red meats, game meats, and aged cheeses.

OUR INSPIRATION

A better world is possible, and we believe that the correct path is one that takes us back to basics, back to nature, one that encourages us to face each day with imagination and determination. It's a way of being, and we see it as an inspiring movement. That's what we believe, and it's also why we created **TERRAPURA**, a line of wines that brings together the best of Chile's wine valleys and perfect for all those who never stop seeking.

