

# VISTAMAR

Cool Intensity



## BRISA

### Cabernet Sauvignon 2016

#### Appellation of Origin

##### Central Valley

This valley is characterised by a temperate, Mediterranean-type climate with a huge temperature range. The soils vary from loose sand to clay, with variable conditions as regards stone content, humidity and altitude.

#### Harvest and vinification information

The vinification aims to enhance the flavours and aromas typical of the variety, obtaining fresh, fruity wines with mild, kindly tannins.

#### Description of the wine

**Colour:** ruby red with a violet hue.

**Aroma:** : ripe strawberries and plums, sweet aromas and a spicy finish.

**Flavour:** red and black fruits, smooth rounded tannins with a sweet, pleasant finish.

**Serving temperature:** 16-18°C.

**Food match:** red meats, pork solomillo and beef pasties.



Winemaker Director: Irene Paiva

#### Analysis

**Alcohol:** 13%

**pH:** 3.47

**Total Acidity:** 3.43 g/L tartaric acid

**Residual Sugar:** 5.82 g/L.