



## **CENTENARIO CABERNET SAUVIGNON COLCHAGUA VALLEY 2015**

### **Tasting notes:**

**Red with violet hues. Concentrated nose of ripe red and black fruits, chocolate, eucalyptus, and sweet spice. On the palate, full bodied, ripe tannins, excellent acidity, and balance between fruit and oak.**

### **Origin:**

**Valle de Colchagua, Chile**

### **Harvest:**

**100% Hand picked grape clusters. 90% Cabernet Sauvignon. 5% Merlot. 5% Carmenere.**

### **Vinification:**

**Hand sorting of the grapes before destemming. Pre-fermentive maceration for 6 days at 42 degrees Fahrenheit. Alcoholic fermentation in stainless steel tanks for 17 days at 80 degrees. Post ferment maceration for 12 to 14 days, before run-off and malolactic completion.**

### **Ageing:**

**50% Aged in French oak barrels for 9 months to add mid palate weight and complexity  
50% Aged in Stainless steel tanks to preserve fresh fruit notes.**

### **Food Pairings:**

**This Cabernet craves meats. Enjoy with a Butchers Block, Pub Board, Prosciutto and Brie, or Roast Beef Panini.**