

BEBAMOS!

Produced by Viña Casa Silva

Imported by Vine Connections
Sausalito, CA

90% CABERNET SAUVIGNON 5% MERLOT 5% CARMENERE

GOVERNMENT WARNING. (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

ALC 14.5% BY VOL 750 ML RED WINE CONTAINS SULFITES

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-efermentive 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.