

CABERNET SAUVIGNON

MANOS ANDINAS

· R E S E R V A ·



D.O. Cachapoal Valley

This exclusive region shows the powerful influence of the Andes Mountains in the distinctively richness of its terroir: rainwater during winter combined with warm and dry summers provide essential conditions for the production of premium and unique wines. Also, warm days and cooler nights with cool breezes from the Andes makes this place unique and particularly suitable for Cabernet Sauvignon, expressing special elegance, soft tannins, and fresh, aromatic grapes with a perfect balance between acidity and sweetness.

We've chosen a few local growers and handcrafted this wine to express the natural beauty of this region and bring an emblematic Cabernet Sauvignon from South America for customers who seek for exceptional wines with character and identity.

Philosophy and Winemaking

Our philosophy behind the winemaking is to keep the crafted profile of the wine, in order to save the character of each component, representing its origin and the variety in the best possible way. The grapes are hand-picked by local farmers and their families; the winemaking process is simple and with minimum intervention. The wine is fermented in stainless steel tanks with gentle pump overs and after is aged in selected French oak for over 6 months. Low and soft filtration is used trying to maintain tannins, aroma and structure. The last stage is a 4-month bottle-aging period for the wine to settle. All this process allows us to create a crafted Cabernet Sauvignon, with great character, representative of the variety and its origin. You can save this wine for the next 3-5 years.

Technical Information:

Alcohol:	13,5%
PH:	3.72
Total Acidity:	5.02 gr/l
S02:	27 mg/l
Volatile Acidity:	0.62 gr/l
Residual Sugar:	3.13 gr/l

