



CAMINO DE CHILE

Cabernet Sauvignon

www.deaguirre.cl

VARIETALS	100% Cabernet Sauvignon
VINTAGE	2022
REGION	Maule Valley, Central Valley, Chile
TECHNICAL DATA	Alcohol 12.5%
APPEARANCE	Rich and concentrated ruby, violet colour.
NOSE	Aromas of blackcurrant and black cherries.
PALATE	Elegant with good balance. Its tannins are soft and mature.
VINIFICATION	The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.
PAIRING	A great choice to match with red meats, fine herbs based dishes or mature cheeses.

ORDER CODE	CH135
------------	-------