

HUELLAS

Cabernet Sauvignon

2016

Vineyard:

Our Cabernet Sauvignon comes from vineyards in the Central Valley, where Chile's most traditional wine-producing regions are located. This valley is bordered by the Andes Mountains to the east and the cold waters of the Pacific Ocean to the west. It has a Mediterranean climate and pronounced differences between daytime and nighttime temperatures, which encourages tremendous aromatic intensity in the wine grapes.

Our Cabernet Sauvignon comes from the Nilahue vineyards planted in 1998 in the Colchagua Costa Valley and from the Santa Lucila blocks of the Curicó Andes property. The vines at both properties are trellised to vertical shoot position, planted 1.2 x 2.2 m apart and drip irrigated to prevent water stress prior to harvest.

Foliage management begins in the spring to eliminate undesired shoots. In late December leaves are pulled from the side that receives the morning sun for better solar exposition to the bunches and help improve ventilation. Undesired bunches are cut (green harvested) during fruit set, eliminating bunches on short shoots, agglomerations, and bunches that will not achieve the desired veraison with the goal of adjusting yields to 12 tons per hectare.

Climate: Sub-humid Mediterranean.

Vinification:

Most of the grapes were hand picked during the second and third weeks of April, although a small portion was machine harvested to ensure the optimal degree of ripeness.

Upon arriving at the cellar, the grapes were destemmed carefully for minimal breakage of berries and seeds. 100% of the grapes were fermented in stainless steel tanks for 7–10 days at 26°–29°C with 2–3 pumpovers per day to achieve the maximum varietal expression in the final blend. A portion of the blend aged in used French and American oak barrels for 5 months prior to bottling. It was lightly filtered and bottled.

Denomination of Origin:	Central Valley
Varieties:	100% Cabernet Sauvignon
Alcohol:	12.5°
pH:	3.65
Total Acidity:	5.0 gr/L (tartaric)
Residual Sugar:	3.9 gr/L

Tasting Notes:

This wine stands out for its ruby red color with violet nuances. The nose presents great character with aromas of ripe red fruit such as strawberries accompanied by subtle notes of tobacco, chocolate, and vanilla.

The well-balanced palate shows good structure, volume, and harmony between the fruitiness and smoky flavors.

Food Pairing Suggestions:

Grilled red meats and stews as well as vegetable casseroles, empanadas, and well-seasoned meats.

