



**LUIS FELIPE EDWARDS**  
WINE OF CHILE

# CABERNET SAUVIGNON

## WINE DESCRIPTION

**GRAPE**  
100% CABERNET SAUVIGNON

**ALCOHOL**  
13%

**VINTAGE**  
2012

**REGION**  
CENTRAL VALLEY

## VINEYARDS NOTES



With the 4 seasons very clearly different, this valley of Mediterranean climate, is influenced greatly by the marine breeze of the Pacific ocean and the winds of the Andes mountains which alternately create ideal conditions for wine cultivation, especially through the Summer months (November – March), where an average diurnal temperature variation of 22°C is registered (between day and night, 35°C max – 13°C min), which allows the grapes to mature slowly, in optimum conditions, which gives greater aroma and fruit concentration.



The vineyards are located in soils with lower fertility, naturally reducing the vigour and yield of the vines.



Picking dates: Medium April and Begins of May.

## WINEMAKING NOTES

**FERMENTATION:** 26-28 C, 12 days.

**CRUSHING/PRESSING:** Only crushing.

**LEES WORK:** No lees work.

**MATURATION:** A percentage of the blend aged in oak for one month.

**FININGS:** 100% natural clarification.

**FILTRATION:** Cross flow filtration and membrane (0.65 microns).

**PUMP OVERS:** Very soft, with the main goal of extract only the mature tannins.

## TASTING NOTES

### AROMAS



Clean in nose, cherries, strawberries, cassis, round and juicy tannins.

### PALATE

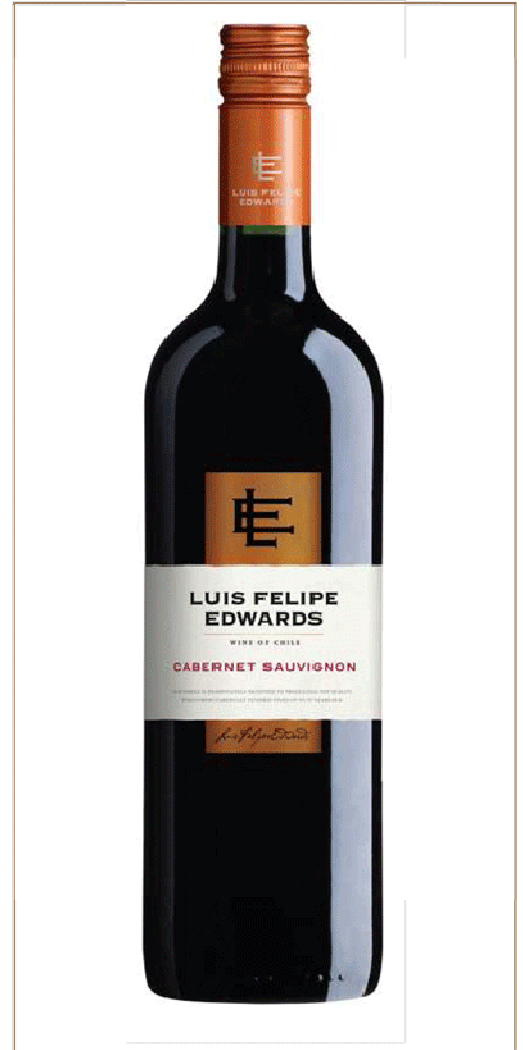
FRUIT	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
MINERALITY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
BODY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
ACIDITY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
OAK	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
TANNINS	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■

## FOOD MATCHING

White meats, wild meats, red meats, barbecue.

## ANALYSIS

- pH: 3.65
- TA: 4.68 g/L
- Sugar: 3.7 g/l



## WINEMAKER QUOTES

The pumping over management was decided based on tasting and every day changed according to the wine outcome.



Salpicão de frango com saladas. Almoço em 15/12/2012