



LUIS FELIPE EDWARDS

WINE OF CHILE

CABERNET SAUVIGNON

WINE DESCRIPTION

GRAPES

 100% CABERNET SAUVIGNON

ALCOHOL

 13%

VINTAGE

 2012

REGION

 CENTRAL VALLEY

VINEYARDS NOTES

CLIMATE 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 vine 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.

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

HARVEST 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

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

FOOD MATCHING

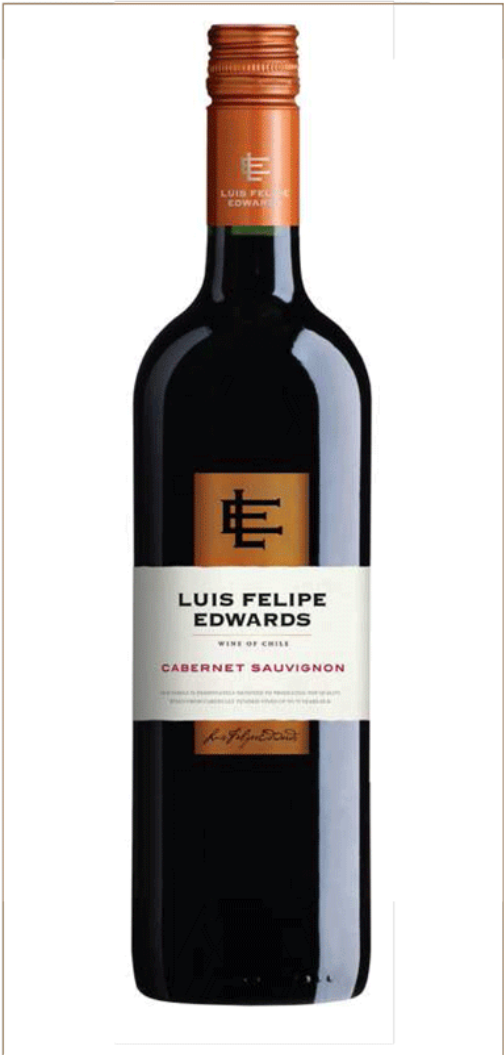
White meats, wild meats, red meats, barbecue.

PALATE

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

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.



Ceia de Natal com a Família em 24/12/2012.