

DOÑA
DOMINGA
— CHILE —

Tasting Notes

Dark red with violet hues. On the nose, expressive characteristic varietal aromas: notably cherries and spices. On the palate round, well balanced with notes of black fruits, chocolate and spices. Lingering finish.

Origin

Viña Casa Silva own grapes, Las Gredas Vineyard, Colchagua Valley.

Harvest

March 26th to April 10th, 2006.
100% hand picked.

Vinification

Hand sorting of the grapes before destemming. Pre-fermentive cold maceration for 6 to 10 days at 6°C. Alcoholic fermentation in stainless steel tanks for 15 days at 28°C to 30°C. Post fermentation maceration for 2 days. Run off and malolactic fermentation.

Ageing

25% aged in French oak barrels for 5 months;
75% in stainless steel tanks.

Food pairings

There is no secret in saying that Cabernet Sauvignon is attracted to red meats. This wine is the perfect partner for any kind of beef, barbecued burgers or shepherd's pie.

Cabernet Sauvignon

Single Vineyard Las Gredas
2006




Viña Casa Silva
COLCHAGUA VALLEY

*Matambre recheado e macarronada.
Carnaval em Coroados, almoço em 15 de fevereiro de 2010.*