

# KAWIN CABERNET-SAUVIGNON 2015

*100% CABERNET SAUVIGNON : a highly reputed red grape variety originally from Bordeaux. Much appreciated around the world for its capacity to adapt to different soils. It is the most widely grown variety in Chile.*



## TASTING NOTES

Bright red cherry. Young nose marked by red fruits (cherries, strawberries). Fresh and silky mouth. Nice and suave tannins.

## SUGGESTIONS

Meats (pork filet, lamb), cheeses.

## TEMPERATURE

18 - 20°C

## CONSUMPTION

2 - 4 years



## VARIETY

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## VINEYARD

*Soil*  
Sandy-silty.

*Density*  
3500 vines/ha.

*Climate*  
Oceanic (Pacific), which regularly brings morning mists and cool evenings.

*Average age of the vines*  
7 years.

*Yield*  
12000 Kg/Ha.

*Location*  
Central Valley, a blend from different production areas.

## WINEMAKING

*Wine-growing*  
The grapes were handpicked into small crates and selected plot by plot.

*Harvest*  
The grapes were handpicked into small crates and selected plot by plot.

*Vinification*  
Vatting in cement and stainless steel vats. Regular cap plunging, 15 days' maceration on the skins.

## THE VINTAGE

At the end of winter, during which rainfall was normal compared to the past 5 years which were dry, we began the season with full water reservoirs. The beginning of spring was dry and hot, which resulted in early vegetative development. Our biodynamic practices over the past few years have enabled us to maintain a very good level of quality. We harvested the grapes during the first days of April. The unusually hot month of March in Chile accelerated the ripening process. This vintage promises to be well-structured, with plenty of tannins and ripe aromas. The fact that the Lolol terroir is influenced by the ocean should enable us to maintain its acidity.