

Paya DE MILLAMAN



CABERNET SAUVIGNON 2015

Producer: Hacienda El Condor.

Blend: 100% Cabernet Sauvignon.

Origin: Curicó Valley.



VINEYARD

Vineyard located in San Jorge Los Niches, Latitude 35°6'7.37"South, Longitude 71 ° 6'35.02 West. Soil of coluvial origin formed at the foot of the Andes Mountain Range, which contributes to having a soil of granitic texture. Vineyard of unique characteristics planted in 1959, old and well balanced, carried in traditional trellis with irrigation by furrow. The climatic condition of the valley is influenced by the Andes Mountains and the good luminosity allowing us to achieve perfect grape maturity.

VINTAGE

This was defined according to the concentration of the grapes and their aromatic potential. The harvest took place during the last week of April. Manual harvesting in small boxes of 18kg.

FERMENTATION NOTES

Winemaking oriented to very aromatic and elegant wines, a cold maceration and soft extraction.

- grapes are de-stemmed and manually selected;
- contact with the skin;
- complete malolactic fermentation.

ALC %	R.S.	TOTAL ACIDITY	PH
14,6%	3,09 g/l	6,34 g/l	3,32

AGEING

Aged in French oak barrels for 24 months.

COLOR

Wine naturally clean and stable, has a ruby red color.

AROMAS

A complex wine. At first, notes of red berries that later open and transform into aromas of cranberry and spices like clove and white pepper.

PALATE

Deep body, high concentration and expression of flavors. It is a linear wine with firm and fine tannins of good structure and aromatic support. It is a wine of great balance and liveliness.

HOW TO SERVE

Best served at 18°C.

Ideal for high gastronomy and food pairing.