

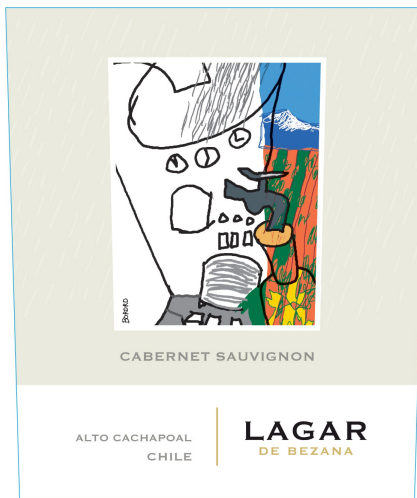
LAGAR DE BEZANA CABERNET SAUVIGNON

Description: We seek an Alto Cachapoal *terroir*-driven Cab. Flavors of sarsaparilla, blackcurrants and raspberries mingle with a subtle touch of vanilla and coffee. Fresh yet concentrated, with perfectly integrated tannins and a lush mouthfeel.

Label Notes: Our label was painted by the renowned Chilean artist Bororo.

Total Production: 3,500 cases

UPC: 852282002971



Winemakers: Meinard Bloem & Cristóbal Undurraga

Estate Vineyard: Fundo La Esperanza Codegua in Alto Cachapoal, Rapel, Chile

Soil: Silty soils on top of a deep and well-drained gravel subsoil

Varietals: 90% Cabernet Sauvignon, 5% Syrah, & 5% Petit Verdot

Age of Vines: 18 years

Altitude: 2,130 feet above sea level

Density: 1,600 plants per acre

Production: 1.9 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Winemaking: 5 day cold maceration at 7°-10°C followed by fermentation with native yeasts at 24-26°C; during fermentation, regular punch-downs and aerated pump-overs are performed. Alcoholic fermentation was followed by extended maceration for up to 15 days prior

Malolactic Fermentation: In oak barrels

Aging: 8 months in mostly French barrels

Alcohol: 13.8

Residual Sugar: 3.0 g/L

Acidity: pH of 3.6; TA of 3.6 g/L

YOUR TASTING NOTES:

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