

Veramonte



CABERNET SAUVIGNON | 2018

ORGANIC WINE

COLCHAGUA VALLEY

COMPOSITION

100% Cabernet Sauvignon

WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated with its skin for another ten days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

2018 VINTAGE

An exceptional harvest in Colchagua, with very good ripening curves given by a rainy winter and a summer of moderate temperatures. The optimal condition of the grapes at picking time delivered wines of great concentration and elegance, with very good balance of acidity and tannins.

ORGANICALLY FARMED VINEYARDS
DELIVER MAXIMUM EXPRESSION OF
OUR LIVING SOILS.






16°C - 60°F



LAMB SHANKS,
BEEF EMPANADAS


ALCOHOL
14%


8 MONTHS IN
NEUTRAL OAK


PH
3.85


RESIDUAL SUGAR
3.72 G/L


ACIDITY
3.02 G/L

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