

ECHEVERRIA LIMITED EDITION CABERNET SAUVIGNON 2015



ECHEVERRIA®

Family Wines

“This premium Cabernet Sauvignon brings together all of Viña Echeverria’s experience, creativity and passion for winemaking, resulting in this limited edition wine. Exquisite Cabernet Sauvignon combines with Syrah and Carménère hand selected and harvested from the most outstanding vineyards of the Central Valley. Garnet black color, with aromas of red fruits, chocolate, dried currant, and green peppercorn with a supple fruity-yet-dry medium-to-full body and tangy raisin, cedar, pepper and spice accented finish with rich tannins. Very stylish and balanced and round, with a long and generous finish.”

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Maipo Valley



Entre Cordilleras Areas

(from carefully selected grapes of Curicó Valley and Maipo Valley).

GRAPE VARIETY:

85% Cabernet Sauvignon, 10% Syrah and 5% Carménère grapes from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

Cabernet Sauvignon: April 25th, 2015.

Syrah: April 28th, 2015.

Carménère May 05th, 2015.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:

Vegetarian

Vegan

- Fermented in 12.000 liter stainless steel vats for 8-10 days at 25-28°C controlled temperature, with selected yeasts.
- Extended skin maceration for additional 10-15 days.
- 100% malolactic fermentation.
- Aged in 225 liter French oak barrels for 12 months. The wine is blended and returns ted barrels for 6 additional months.

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	14	% by vol.
Total Acidity:	5.4	grams per liter (Tart.)
Residual Sugar:	3	grams per liter
pH:	3.6	

SERVING T°:

Serve between 10° and 12°C.

CELLARING ABILITY:

At least 10 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Elegant – Complex – Well Balanced – Food Friendly – Expressive - Rich
Concentrated – Long Finish – Full Bodied

