

# ECHEVERRIA

## VALLE DORADO

### CABERNET SAUVIGNON 2021



"Intense and lively, with a juicy mouthful of ripe red fruits, a smooth palate and a round tasty finish."

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Central Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Cabernet Sauvignon grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

#### HARVEST:

April 4th, 2021.

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

Carefully selected before processing.

#### WINEMAKING:



Vegetarian



Vegan

- Cold maceration for 12 hours to entrance fruit flavor.
- Fermented in stainless steel tanks for 7 days at 25-28°C controlled temperature to dryness with selected yeasts.
- 100% malolactic fermentation.
- Processed and stored in temperature controlled stainless steel tanks through bottling.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	4.8	grams per liter (Tart.)
Residual Sugar:	5.5	grams per liter
pH:	3.7	

#### SERVING T°:

Serve between 15° and 18°C.

#### CELLARING ABILITY:

At least 4 years



Sustainable Winery  
ISO 9001-HACCP

#### KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Juicy