



RÍO LUA

Ensamblaje
Limited Edition
Harvest 2018

VARIETIES

57% Cabernet Sauvignon
19% Cabernet Franc
18% Merlot
4% Syrah
2% Grenache

ALCOHOL CONTENT

14 GL

SERVICE TEMPERATURE

18 degrees. Decant before
serving for at least 45 minutes

AGING

Aging specifications:
Each component,
independently, is kept in
barrels for 12 to 14 months,
50% of which are first use and
mostly French

Aging potential: 5 years

FOOD PAIRING

Red meats, mature cheeses,
delicatessen

www.lascincohermanas.cl
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ORIGIN OF THE GRAPES:
Cabildo, Province of Petorca,
DO Valle de Aconcagua Costa



THE CLIMATE

The area has a climate that is warm enough to achieve complete and exquisite ripeness while maintaining the freshness, fruit and acidity that gives this elegant blend its nerve fiber and long life.

All the grapes come from the area of Cabildo, irrigated with clean and pure water from a deep well. All the grapes are harvested by hand very early in the morning, in 15-kilo boxes and then fermented in small stainless steel tanks at the family winery.

TASTING NOTES:

It is made from a base of traditional and solid Cabernet Sauvignon, which provides the structure and support. The Cabernet Franc, on the other hand, reinforces the structure in the mouth with deep notes of ripe black fruits. The Merlot provides smoothness and prolongs the finish, and the Syrah contributes with floral notes; finally, the Grenache provides the difference, freshness and acidity necessary for a long life in the bottle.

AWARDS

