

**Ceniciento** borns in the interior dry land of Maule Valley, Cauquenes, Chile. Coming from trellis system vines of 30 years.

This vineyard is settled on a granite soil with a high presence of quartz located 35 kilometers away from the coast.

The grapes were sourced on March 18 when they reached its optimum phenolic maturity.

The grape is destemmed and selected, part of the grape is slightly cracked to subtly release its juice. It begins with a cold maceration of 3 days to slow down the beginning of the alcoholic fermentation. The alcoholic fermentation is carried out with wild yeast, we made soft pump overs to homogenize the contents. Temperatures are controlled so it reach not more than 24-25°C. Once the alcoholic fermentation is done, skins, seeds and wine are kept an extra 5 days. The free run and pressing wine were blend. The ageing was made in fifth use French oak barrels (500L capacity) for 14 months.

The result was 7,333 bottles.

**SOIL:** granite soil with a high presence of quartz

**VINEYARD AGE:** 20 years

**PRUNING SYSTEM:** trellis system

**KILOS/VINE:** 1,8

**AGAIN POTENTIAL:** 7 years

### TECHNICAL DATA:

**PH:** 3,3

**Acidity:** 6,05 g/L tartaric acid

**Alcohol:** 14 % v/v

**Residual sugar:** 2,73 g

**CONTAIN SULPHITES**



**COLOR:** Ruby red with violet hues.



**NOSE:** Predominate notes of cherries and strawberries, on its fresh side, spicy notes of red paprika.



**FLAVOR:** The palate is very fruity, fresh and consistent with the nose. It has a balanced acidity, which gives it that quality of being an extremely easy to drink wine. Medium persistence and final pleasant.

*It's recommended to serve at no more than 17 ° C. This wine is a different expression of Cabernet Sauvignon, is fresh and juicy, perfect to sit at your table every day. It's perfect pairing with all food, like pasta, meat or vegetable dishes.*